

THE

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1926, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

APRIL 10, 1926

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.

Entered as second-class matter, Oct. 3, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879

Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00

If It's

Rohe "Regal"

LIBRARY
RECEIVED

APR 12 1926

U. S. Department of Agriculture

The Quality Is Unexcelled

Sausage

Hams

Bacon

and

Lard



ROHE & BROTHER

527-543 West 36th Street

Established 1857

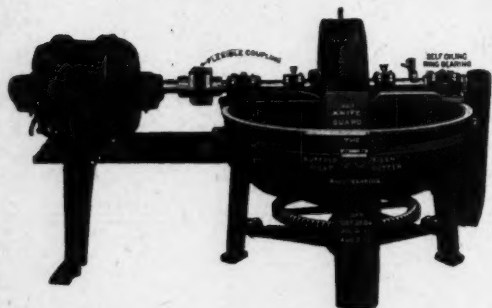
New York City

Export Office: 344 Produce Exchange

Making Sausage—Some More Practical Pointers

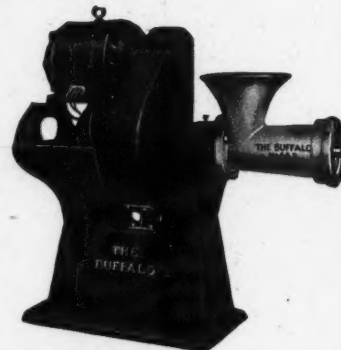
On page 26
this issue

PRODUCE BETTER SAUSAGE WITH "BUFFALO" EQUIPMENT



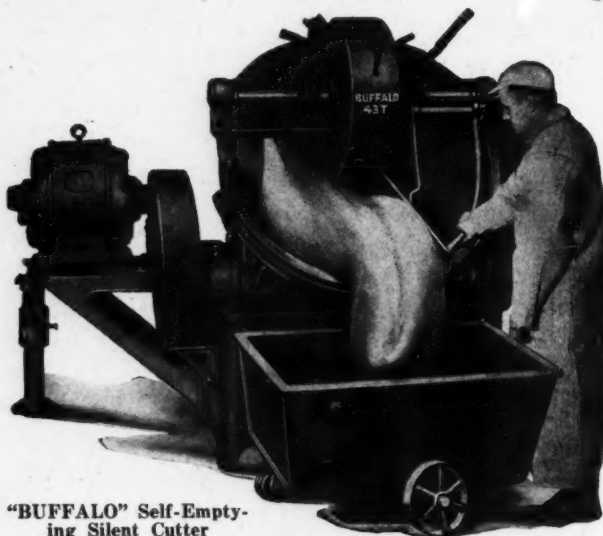
Packers' Favorite, No. 43-B "BUFFALO" Silent Cutter, strongest and most durable cutter on the market. Clean and sanitary—no meat can work out of the bowl. Made in 7 sizes.

Before buying new sausage machinery, write for copy of our new Catalog M. It will take about 5 minutes of your time and may save you hundreds of dollars.



Model No. 66-B Grinder equipped with chain drive and roller thrust bearings. Made in 4 sizes.

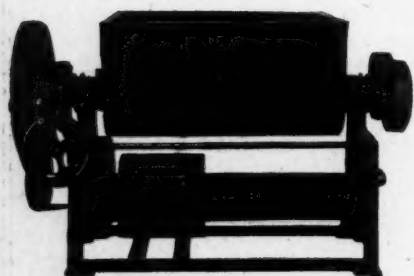
Empties the bowl
in 15 to 20 seconds
without touching
the meat



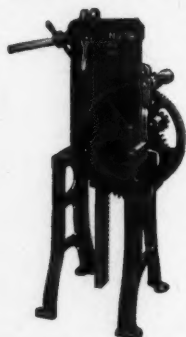
"BUFFALO" Self-Emptying Silent Cutter

Most wonderful
Self-Emptying
Silent Cutter ever
produced

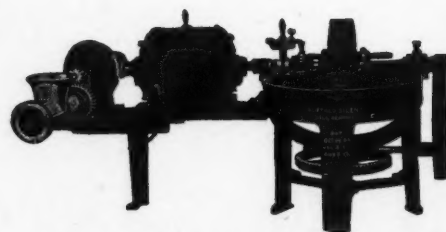
Write for list of satisfied users



"BUFFALO" Mixers with center tilting hopper. Strong, sturdy, dependable. Mixes thoroughly. Made in 6 sizes.



"BUFFALO" Upright Stuffer. Easiest and fastest working hand stuffer ever invented.



"BUFFALO" Silent Cutter with motor and grinder direct connected. Can also furnish pulley to run mixer from same motor. Made in 4 sizes.

We have specialized in the manufacture of Sausage Machinery for 56 years

JOHN E. SMITH'S SONS CO.

Home Office:
50 Broadway,
Buffalo, N. Y.

Patentees and Manufacturers

Branch Office:
4201 S. Halsted St.,
Chicago, Ill.



Freed

*from the shackles of
the paint can*

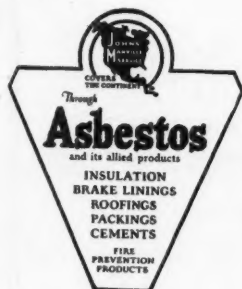
COVER your steel frame buildings with **Transite Corrugated Asbestos Roofing and Siding** and stop paying paint bills. Every sheet of Transite is a sheet of rock. It cannot rust, cannot rot, and cannot burn. So it never needs painting.

Transite means more than freedom from the paint can. It means freedom from the frequent, expensive repairs that ordinary roofing and siding must have. It means freedom from the need of frequent replacement.

JOHNS-MANVILLE Inc., 292 Madison Ave., at 41st St., New York City

Branches in all large cities

For Canada: CANADIAN JOHNS-MANVILLE CO., Ltd., Toronto



JOHNS-MANVILLE

**Transite Corrugated Asbestos
Roofing and Siding**

Methods that Reduce Production Costs

By automatically controlling heat processing operations and having an accurate record of the heat at all times, American Indicating and Recording Thermometers and Controllers will enable you to produce tastier and better appearing products—which means higher prices and larger sales. They lower manufacturing costs, minimize shrinkage and save on labor.

AMERICAN

Thermometers and Temperature Controllers

permit the temperature of each operation to be accurately controlled and held, without variation, at the points which experience shows to be the best. Thus the "chance" is taken out of heat processing operations.

Whether for hog scalding vats, hot water supply, ham boiling and sausage cooking vats, smoke houses, cold storage and freezer rooms or renderers, there are American Thermometers and Temperature Controllers designed especially for the purpose.

Let us suggest where and why American Instruments will make money for you. Ask for Catalogs R-49, H-49 and G-49.

AMERICAN SCHAEFFER & BUDENBERG CORP.

Brooklyn, N. Y.

Atlanta
Boston
Buffalo

Chicago
Cleveland
Detroit

Los Angeles
Salt Lake City
Seattle

Tulsa
Philadelphia
Stocks carried at these branches.

Pittsburgh
St. Louis

American (formerly
Reform) Mercury
Thermometer

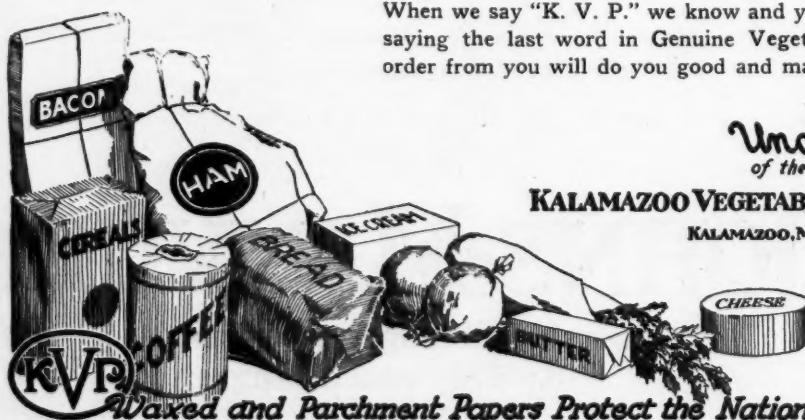


Uncle Jake says—

A PAT on the back while living is worth a bucket of tears on the face when dead.

Doing something for a man right now—showing him how you can serve him to his advantage, he will appreciate very much more than a choicely worded obituary after he has crossed the divide.

When we say "K. V. P." we know and you know that we are saying the last word in Genuine Vegetable Parchment. An order from you will do you good and make us feel good.



Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.
KALAMAZOO, MICHIGAN

Waxed and Parchment Papers Protect the Nations Food.

These features give GMC Big Brute ECONOMY

No Truck has ever had before

Two-Range Transmission: Provides a power transmitting unit which assures economical operation under any and all conditions.

Removable Cylinders: Each cylinder is a *separate removable sleeve*, and can therefore be accurately machined to even thickness on both sides. Expansion and contraction are therefore equal in all parts. Also this feature insures a continuous close-running fit of the pistons. It is a matter of only a few hours to remove and replace a cylinder, and it is unnecessary to remove or rebores the entire cylinder block—an operation extremely costly in service charges and time lost by the truck.

Removable Valve Lifter Assembly: Permits removing the valve lifters and rollers by taking out four cap screws. With assembly removed access to the crank case is possible without removing the oil pan.

Air Cleaner: Filters the air to carburetor and engine preventing harmful dirt and grit from reaching the engine's working surfaces.

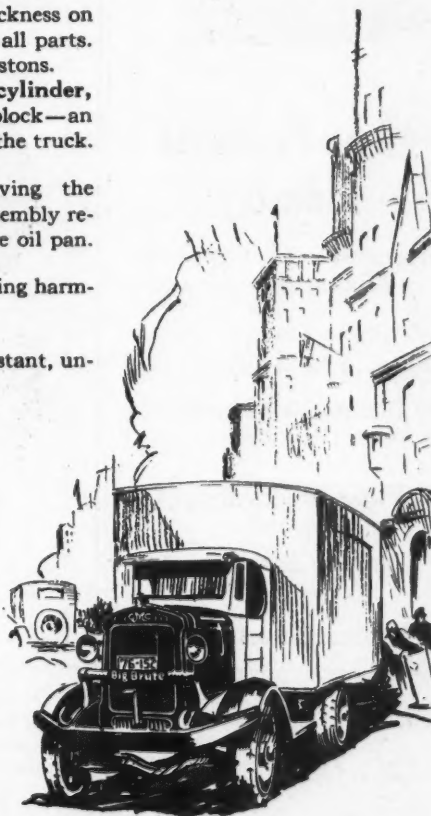
Pressure Lubrication to all bearing points provides a constant, un-failing film of oil over all working parts.

Cooling System is a combination pump and thermo-syphon type. The circulation of water by pump is first along the valve seats, the hottest points, then into the head, over combustion chambers, around spark plug bosses and back through the radiator. The circulation through the cylinder jackets is by thermo-syphon system. This combination system results in very even cooling, without over cooling the engine.

Products of
Yellow Truck and Coach Manufacturing Company

subsidiary of General Motors

GMC Big Brute, 3½ and 5 ton trucks - GMC 1, 1½ and 2½ ton trucks
Yellow Cabs - Yellow Coaches - Yellow Light Delivery Trucks
Hertz Drivurself Cars - GMC 5 to 15 ton Tractors



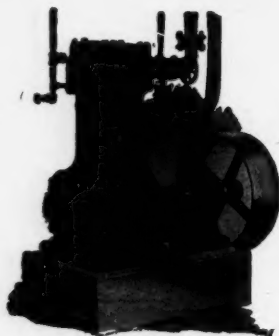
A General Motors Product

Sold and Serviced Everywhere by Branches, Distributors and Dealers of

GENERAL MOTORS TRUCK COMPANY, PONTIAC, MICHIGAN

A DIVISION OF YELLOW TRUCK AND COACH MANUFACTURING COMPANY

Vilter
Refrigerating
and
Ice Making Plants



For the

**Meat Products
Industry**

Horizontal Compressors
8 tons capacity and up

Vertical Compressors
1 to 18 tons

Complete Data Promptly
Furnished

The Vilter Manufacturing Co.
Est. 1867

806-826 Clinton Street
Milwaukee, Wis.

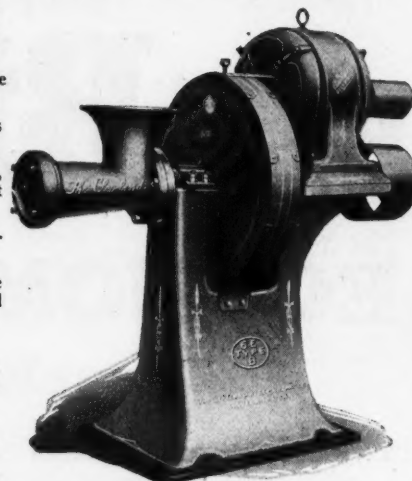
High Powered Choppers

THE Cleveland KLEEN-KUT Choppers are indeed profitable installations to the user.

1. They are exceptionally well made thruout.
2. Many special patented features that are expense savers.
3. Equipped with pulleys, if desired, which provide a complete power plant for silent cutter and mixer.
4. More product for dollars invested.

The name and location of these power plants in operation near will be gladly supplied upon request.

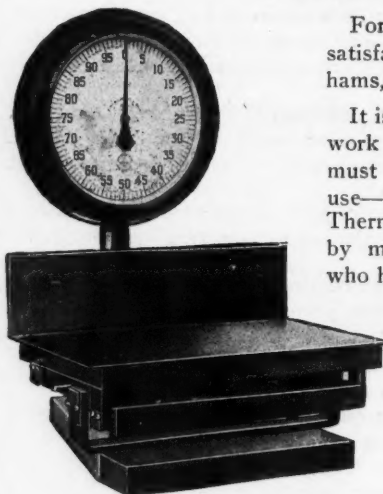
**The Cleveland
Kleen Kut Mfg. Co.**
CLEVELAND, OHIO, U. S. A.



Thermoseal Counter Scales

For a long time packers have needed a satisfactory scale to grade and assort hams, bacon, etc.

It is conceded that a scale to stand this work must be "built just right" as it must stand up under hard and constant use—"Day in and Day out." Chatillon Thermoseal Counter Scales are now used by many of the largest packinghouses who have found just the scale for grading.



Thermoseal Counter Scale

Write us for full information

JOHN CHATILLON & SONS

Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff St., New York City, N. Y.

The Peppercorn and Diamond Brand Butchers Cutlery

TRADE MARK

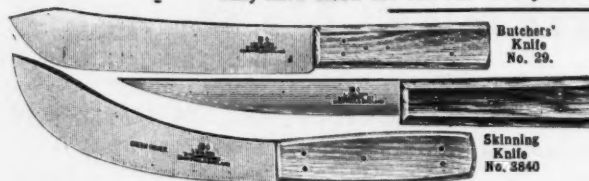


PEPPERCORN
AND DIAMOND
BRAND.

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

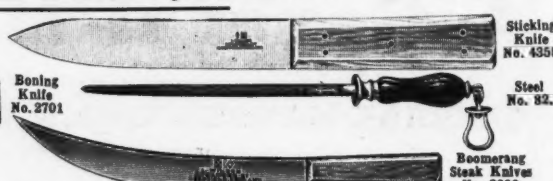
JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.



Butchers' Knife No. 29.

Skinning Knife No. 3840



Boning Knife No. 3701

Sticking Knife No. 4358

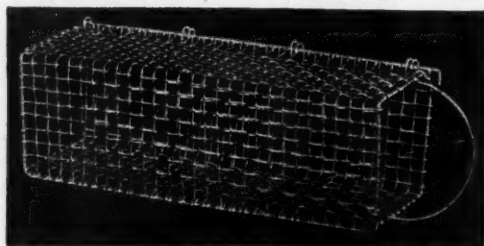
Steel No. 82.

Bonemongering Steak Knives No. 3209.

Works : Sycamore Street, SHEFFIELD, England. Agents :

H. BOKER & Co., Inc., Duane Street, NEW YORK.
May be obtained from all Storekeepers.

Fischer's (Full Opening) Sausage Forms



Lengthen and square any size bladder or large casing.

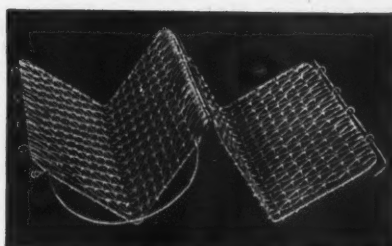
Sizes:

3 x 3 x 14 in.

3½ x 3½ x 14 in.

4 x 4 x 14 in.

All sizes carried in stock.

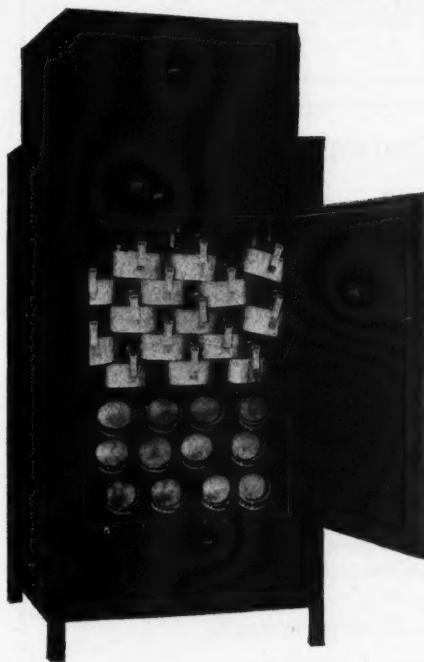


This form, invented by Carl T. Fischer, of Louisville, Ky., is sold exclusively by us. The interference suit in the U. S. patent office against Chas. H. Knight, of the Sausage Mold Corporation, of Louisville, was decided in Fischer's favor. It is therefore best and safest to use Fischer's Forms.

Thermostatically Controlled Cooker

This newly improved cooker, constructed with double thickness walls and condenser chamber, also arranged with thermostat and steam saturating tank, operates automatically, maintaining even temperature during entire cooking operation.

After hams are cooked, the cold water shower inside of cooker is opened and hams allowed to cool off, after which hams are to be placed in cooler for further chilling. Hams should be left in forms until thoroughly chilled before removing for shipment.



Pays for itself by saving in shrink. Produces sweeter, juicier Hams and costs less to operate than cooking hams in water or steam cabinet.

Size, 4 ft. wide, 6 ft. deep, 10 ft. high. Weight, 2,000 lbs. Capacity, 75 to 100 hams.

Manufactured under U. S. Patents No. 1,226,147 dated May 15, 1917, No. 1,233,000 dated July 10, 1917, and No. 1,256,955 dated Feb. 19, 1918.



"Boss" Ham Boilers

Have base and lid parts only. Aluminum is specially treated to prevent corrosion and pitting.

No. 10 for hams weighing up to 10 lbs.

No. 15 for hams weighing up to 15 lbs.

No. 20 for hams weighing up to 20 lbs.

These forms do not require power presses, as spring tension holds hams firm during cooking.

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

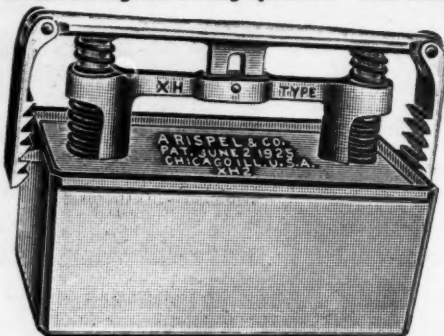
Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO

Live Wire Springs on New Rispel Ham Retainers

Mean elastic pressure throughout boiling operation. This reduces shrinkage.

Will give one
for trial to
prove its
merits



H Type
Made of best
cast aluminum

Patented June 2, 1925

Makes perfect straight Hams and Meat Loaves

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers
1617 No. Winchester Ave. Chicago, Ill.

12 Packing Companies

Now Using

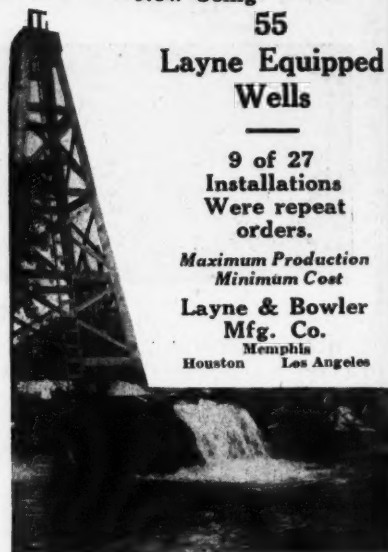
55

Layne Equipped
Wells

9 of 27
Installations
Were repeat
orders.

Maximum Production
Minimum Cost

Layne & Bowler
Mfg. Co.
Memphis
Houston Los Angeles



The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715



Saves
Labor
Trimming
Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are

Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

Shrouding Pins

To Clothe Beef



Turn out your beef
sides the new way—
bright, fresh and
clean!

Made from tempered
spring wire with
new style washer to
prevent tearing
cloth.

Write for Samples

We manufacture springs
for all purposes, from
brass — bronze — monel
metal and steel.

Also made with-
out washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.

Important Change

Note that 3½% Cereal can now be used in all In-
spected Establishments.

Added amount of Cereal makes it important
what kind of Cereal you use. GRIFFITH'S PRO-
CESSED FLOUR is safe in any amount. It will not
sour. It adds to the quality of your product.

The Griffith Laboratories

4103 S. La Salle St.,

Chicago, Ill.

PACKERS GET

"More land per hog"

By Using Bannon Separators
in the Rendering Plant

The BANNON COMPANY
32 Illinois St. BUFFALO, N. Y.

35 Years of Experience Making Cans — a 73-Year Reputation

FOR more than a generation Brecht has been manufacturing Pails and Cans for the packing industry. To your order, therefore, we apply an experience second to none — whether your requirements call for lithographed, printed or plain containers — whether your needs are great or small.

Add to this experience the Brecht international reputation for honest workmanship and dependable quality, since 1853. Then you will see the wisdom of placing your can business, as others have done, where the maker's resources assure sound value and satisfactory service.

Let us send you our illustrated catalog and quote prices. Write or wire today.

CAN DIVISION

The **Brecht** Company
Established 1853

St. Louis, Mo.

"We Keep Faith with Those We Serve"

BRECHT PAILS & CANS

Lithographed, Printed and Plain

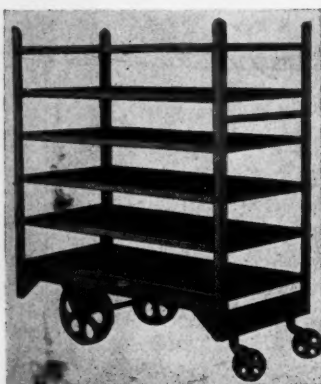


Mono Service Co.
NEWARK NEW JERSEY

ARE package experts. They produce merchandising packages for the leading meat packers and retailers. Packages that make two sales where only one was made before. If you have a package merchandising problem let them assist you in solving it. Send for samples of the

KLEEN KUP

*The Package That
Sells Its Contents*



PLATTER TRUCK NO. 99

An exceptionally handy truck for meat markets.

Length 55" Height 60" 8" between shelves
Width 24" Weight 400 lbs.

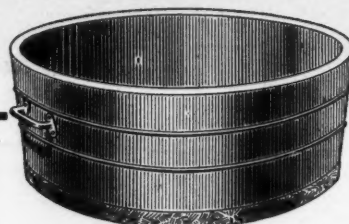
MARKET FORGE CO.
EVERETT, MASS.

Making Trucks and Racks Since 1897
Write for our complete catalog

**Standard 1500-lb.
Ham Curing Casks**



Write for Prices and Delivery
Bett Bros. Mfg. Co. WARSAW, ILLINOIS



Butchers' Tubs

made of everlasting Virginia White Cedar, the best known wood for resisting the action of brine. Sizes:—

Size	Inside Top	Depth	Size	Inside Top	Depth
No. 00	23 1/4	12 1/4	No. 1	24	11 1/2
No. 0	25	13 1/2	No. 2	21 1/4	10

For Handling Sausage, Fresh Meat, Tripe, Etc.

Although light they are very strong and durable, being bound with electric welded wire hoops—Galvanized. Have non-breakable wrought steel handles, which are securely riveted on the tubs. The bottoms are of flush type with hard wood runners, fastened with rust proof bolts.

Can Be Purchased Through Butchers' Supply Houses

Richmond Cedar Works

Manufacturers for 55 years
Richmond, Virginia



The **UNITED STATES
CAN Co.** CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information



THE OHIO SALT CO.
WADSWORTH, OHIO

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS

Do You Know



**that your old aluminum ham boilers
are worth good money?**

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

Canadian Representative: Gould Shapley & Muir Co., Ltd., Brantford, Ontario

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.

HY-GLOSS

MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

National
Carton Company
Joliet, Ill.

Wrap It In Parchment and the Public Will Specify It

Improves a Package Like Paint Helps a Barn

Nothing improves an old barn like new paint. Paint "looks the money" because paint stands out. Nothing improves a moist package like **VEGETABLE PARCHMENT**. A parchment wrapper also "looks the money" because it likewise stands out. The cost of either is very low compared to the good it does.

You can gain special favor for your meats, butter and margarine by wrapping them in parchment. Let us tell you how little it adds to the cost—how much it adds to appearances.

The
West Carrollton Parchment Co.
West Carrollton, Ohio.

WEST CARROLLTON

GENUINE VEGETABLE PARCHMENT



Everything
Wears
Out
BUT



A. Backus, Jr. & Sons
DEPT. N.
DETROIT, MICH.

BASKETS
OUTWEAR
EVERYTHING

VATS
For Pickling and Curing Meat
Capacity 1400 lbs.
United Cooperage Company
1115 Fullerton Ave. Chicago, Ill.

When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

Write us for information and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner

United Improved Sausage Molds
Monel Metal Meat Loaf Pans
Adelmann Ham Boiler
Jelly Tongue Pan
Maple Skewers
Knitted Bags

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE

Industrial Cleaning Materials and Methods
OAKITE IS MANUFACTURED BY OAKLEY CHEMICAL CO.
204 THAMES ST. NEW YORK N.Y.

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

Breadth



QUARTER-CENTURY of making containers for every container-using industry lays a broad foundation of experience for fulfilling your present and future needs for lard pails and meat cans. These contacts with so many varied can requirements bear fruit in the resources of Canco Service today.

The old saying goes, "There's nothing new under the sun". That may or may not be true—but over and over again individuals come face to face with container problems that are new enough to them. Yet the same difficulties have almost surely been met and resolved before—and it is very likely that Canco men had a hand in solving them.

The Canco organization is a storehouse and clearing house for a wealth of data on containers and their uses. The breadth of Canco contacts offers definite advantages to you—because a ripe experience can be centered on your needs.

American Can Company

NEW YORK

CHICAGO

SAN FRANCISCO

American Can

CONTAINERS OF TIN PLATE BLACK IRON GALVANIZED IRON FIBRE

CANCO

MANUFACTURERS
Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards
30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS
Beef, Sheep and Hog Casings
all Descriptions
Beef Wessands a Specialty
IMPORTERS OF
High Grade Hog and Sheep
Casings

VANGEUNS BROS.

Groningen, Holland
Telegraph Addr. "Casings"

are buyers of
Hog Casings
Offers solicited

SHEEP	HOG	BEEF
CASINGS		

Importers - Manufacturers - Exporters

CALIFORNIA BY-PRODUCTS CO.

Main Offices Eastern Branch
995 Market St. 461 Eighth Ave.
SAN FRANCISCO NEW YORK

Tel. Rhineland 4817

THE AMERICAN CASING CO.

Importers and Exporters
SAUSAGE CASINGS and SPICES
491-3 East 68th St. New York City

PHONE GRAMERCY 3665

Schweisheimer & Fellerman

IMPORTERS and EXPORTERS OF
Sausage Casings
Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St., New York, N. Y.

Los Angeles Casing Co.

714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA
Sausage Casings

The Irish Casing Co.

Manufacturers, exporters, Importers
SAUSAGE CASINGS
Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

NEW YORK BUTCHERS' SUPPLY CO., Inc.

**SAUSAGE CASINGS AND
SUPPLIES**
513 Hudson St., NEW YORK, N. Y.

W A N T E D

TANKAGE—All Grades
GEO. H. JACKLE
40 Rector St. New York

BECHSTEIN & CO., Inc.

SAUSAGE CASINGS
CHICAGO: 723 West Lake Street NEW YORK: 50 WATER STREET
LONDON: 5 St. Johns St., Smithfield, E. C. Telephone Whitehall 9328

OPPENHEIMER CASING CO.

Importers and Exporters of
SAUSAGE CASINGS
New York London Hamburg CHICAGO, U. S. A. Toronto Wellington Buenos Aires Tientsin

M. BRAND & SONS

SAUSAGE CASINGS
FIRST AVE. AND 49th ST. NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings
Chicago, 2700 Wabash Ave. London, 47 St. John St., Smithfield
Hamburg 8—Luisenhof 73 Boulcott St., Wellington
96-100 Pearl St., New York

EARLY & MOOR, Inc.

Importers Exporters **SAUSAGE CASINGS** 139 Blackstone St.
Boston Mass.
"The Skins You Love to Stuff"

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand
Established 1905 12 COENTIES SLIP, NEW YORK

J. H. BERG CASING CO.

Importers Exporters **Sausage Casings**
946 W. 33rd St. Chicago, Ill.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET Importers and Exporters CHICAGO

Massachusetts Importing Company

Importers HIGH GRADE SAUSAGE CASINGS Exporters
**Direct Importers of Russian, Persian, Chinese Sheep
76-80 North Street and Hog Casings BOSTON, MASS. U. S. A.**

AUSTRALIAN Sheep and Beef CASINGS

BRITISH CASING CO., Ltd.
14 Casing Cleaning Factories Throughout Australia
Dried Gut Sydney, Australia Brokers:
E. G. James Co. 140 W. Van Buren St.
Chicago, Ill.

THE CASING HOUSE

**For
more than
forty years**

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

**NEW YORK
BUENOS AIRES**

**CHICAGO
HAMBURG**

**LONDON
WELLINGTON**

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1883

BUENOS AIRES

HAMBURG



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 3589

Cleaners and Importers Sheep
and Hog Casings

E. E. SCHWITZKE, Pres.

SAYER & COMPANY, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

THE DRODEL CO., Inc.

Import

Sausage Casings

Export

336 Johnson Ave.

Brooklyn, N. Y.

Cudahy's Selected Sausage Casings

CAREFULLY CLEANED Hog · Beef · Sheep UNIFORMLY SELECTED

The Cudahy Packing Co., U.S.A. 111 W. Monroe St., Chicago.

Codes: Cable Phones
Ciro Address Yards 1414
Bentleys "TROSHANLEY" Yards 1816

T. E. HANLEY & CO.

Sheep, Beef and Hog Casings

Certified Sausage Casing
Color

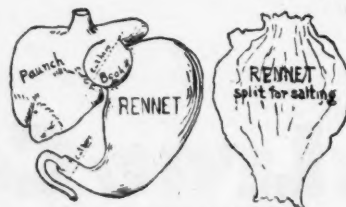
Sausage Flour

Office and Factory
40th Street and Packers Avenue
UNION STOCK YARDS
Chicago, Ill.Wire or Write Your Offerings and
Inquiries

Save the Rennets!

From Young Milk-Fed Calves

We pay the highest market price at all times for selected rennets from young milk-fed calves. Any age from one day old up, as long as the animal is living on milk, cured and prepared as per our directions.

The Large End of a Rennet Is the Most
Valuable Part; Save All of It When Cut-
ting It Out.Rennets Can Be Put Up by Either the
Flat Salted or Dry Blown Method.If you have facilities for preparing
Rennets by the Dry Blown Method, we
would prefer to have them put up in that
way, and we offer a more attractive
price than for the salted variety.Write for prices, directions, and other information
on the preparation of Rennets for market. Do it now.

Chr. Hansen's Laboratory, Inc.

Little Falls, N. Y.

Toronto, Canada

"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

IF YOU AND "OLD HOOK 'ER" COULD SIT TOGETHER

And we could unroll blue prints of the great elevator installations we have done

And show you the wonderful letters from the Most Successful Concerns in the land

**YOU WOULD SURELY DECIDE
"RIDGWAY ELEVATORS FOR US"**

The only folks who do not get the Ridgway Elevator are those who do not know it for the Great Elevator which it is.

Some folks—the folks who do not know—just laugh their heads off when we say

"WE GIVE PERFECTION IN ELEVATORS"

But when we unroll the evidence the same folks say

"Gee Whiz! Ridgway, Why Didn't You Tell Us Before?"

Just look at the exhibit will you! No cost to run. No repair. No danger of fire. Foolproof. No counterweights. Goes at any speed. Goes when the engine is shut down. Stops level with floor. Always goes so long as the boiler don't burst, and 3,000 users who are the biggest and best concerns in the land.

Yes, indeed, if we could just see each other, no power on earth could keep you from

"HOOKIN' 'ER TO THE BILER"

Craig Ridgway & Son Co.

Elevator Makers to the folks who know

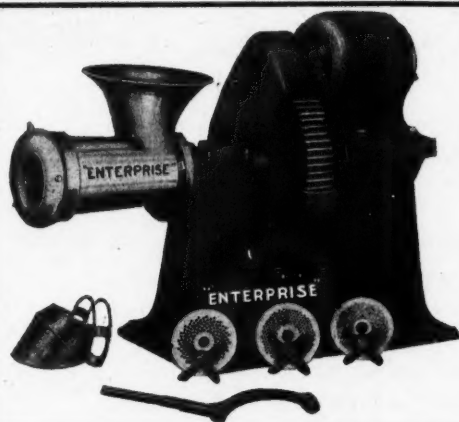
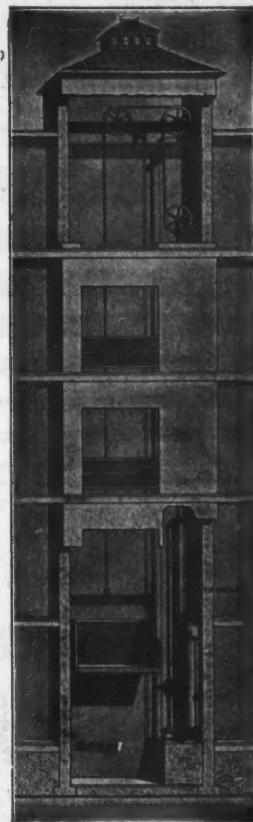
COATESVILLE, PA.



Double Geared



Direct Acting



6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.

permits carrier to be run under spout. Saves extra handling.

Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

New Ideas in Meat Packing and Sausage Making

Wonderful progress has been made in the last few years in the meat packing and sausage business—in curing, rendering, manufacture of sausage and meat delicacies, and in the numerous by-products of the industry. New machinery of all descriptions is appearing constantly—and every manufacturer claims his product is the best!

There are many new inventions which are profitable and highly recommendable to the industry. Our business is to test and study them, and introduce them to the trade—if practical. Our staff is all old, practical experienced packinghouse men, connected with the industry for 30 to 45 years, especially in the curing and sausage branches.

If you are in the market for new machinery of any kind connected with sausage-making, or parts and supplies of any make, let us hear from you.

We shall be glad to advise you free of charge on plant layouts, new recipes, making and handling of sausage, smokehouse construction and handling of smoked meats.

THE SPECIALTY MANUFACTURERS SALES CO.

REPRESENTED BY CHAS. W. DIECKMANN

General Jobbers of all kinds of Packinghouse Machinery

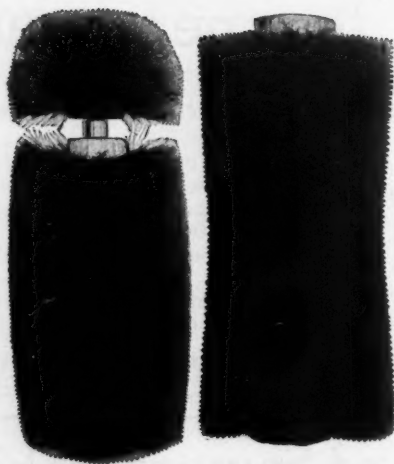
Main Office: 2021 Grace St., Chicago, Ill.

Factory Representatives: O. K. Shear Cut Angle Hole Plates and Knives, A. Rispel's Aluminum Ham Retainers, CD Fat Rendering Machine

False Economy

The life of a brush is determined by the quality of the material with which it is filled. It is false economy to sacrifice quality for slightly lower prices that are supposed to represent savings.

Barrel Washing Brushes Vat and Tub Washing Brushes Sausage Washing Brushes



The best fibre that money can buy is not too good for barrel, sausage, vat and tub washing brushes.

By using a special grade of bass material, selected after dozens of tests in our own packing plants, we have increased the life of these brushes, both new and refill jobs, nearly 100 per cent. The yearly saving to the user is obvious—yet, our prices are no higher than those charged by other brush makers.

Write for particulars

ARMOUR AND COMPANY

Brush Department

1355 West 31st Street

Chicago, Ill.

THE NATIONAL PROVISIONER

Copyright, 1926, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 74

Chicago and New York, April 10, 1926

No. 15

Price Cutting Based on Paper Profits

Do Some Packers Seek Volume When Their P. and L. Statement Looks Good and Thus Spend Money They Haven't Got?

Do packinghouse heads know all that goes on in their buying and selling departments?

Or are they satisfied with the daily and period sheets put before them?

Do they really know whether their departments "buy right" and "sell right"?

Perhaps they pay closer attention to the buying than to what goes on in the sales territories—particularly if these are far removed from headquarters.

The packer who believes his safety lies in buying his hogs right—and that if this is done there is little to worry about on the selling end—will naturally pay more attention to buying, and leave the sales for someone else to take care of.

Doesn't Watch Selling End.

Things can easily go wrong in his selling territory and he will know little about it.

Salesmen are crowded for "volume," and they can readily argue that their volume is limited if they have to sell at the same price others in their territory are asking.

But if they can "shade" the price here and there they can secure more volume. Permission is given to "shade"—and shading (in the mind of the man working for volume) can easily run into price-cutting!

Price cutting seems to make no money for the packer—either at the time or in the long run. And they say it makes it hard for every other packer trying to operate on what he regards as the necessary margin to keep his business on the right side of the ledger.

A Story from the Field.

Such an instance is cited by a packer some distance away from Chicago, who writes as follows regarding a situation in a part of his territory:

Editor THE NATIONAL PROVISIONER:

We note quite a few articles appearing recently in THE NATIONAL PROVISIONER with reference to prices and price cutting.

We are quoting a letter from one of our salesmen which will give you some idea as to the extremes some packers are going to in this direction.

The man who wrote this letter is a very reliable salesman, and sells strictly according to the list given him by the firm.

The kind of competition described in this letter makes it mighty hard on some of the rest of us. Personally, the writer is of the opinion that it is a fight between the salesmen of the two houses represented.

Hold the Trade at Any Cost.

One of these packers entered this territory only recently, and immediately the salesman for the other house made a determined effort to see that his competitor took away none of his business.

The price cutting practiced by both salesmen demonstrated how far away some of our competitors get from their price list. The loins mentioned in the salesman's letters are medium weight, and the prices these salesmen are asking can hardly be within 4c or 5c of the list published by their houses.

This salesman's letter relates specifically to the sale of loins and is as follows:

What the Salesman Reports.

"For your amusement I just wish to let you know conditions in my territory.

"The trade informs me that there is a price war on between two certain packers, and that they will resume buying loins from me after this ends. I can't blame them for taking advantage of this.

"On my first visit (Monday morning) one of these packers' salesmen had se-

cured an order (400 lbs. loins) at exactly 20c. The other called second with a price of 21c.

"These salesmen raised their price on the small markets, however, asking 21c to 22c, and more in some cases.

"Today (Tuesday) when I called on some of my customers, they requested that I return on Thursday, as the representative of one price-cutting packer had phoned conveying the intelligence that he could furnish them with fresh loins at 20c. These customers promised to save me as much business as possible, but they advise that if the two competitors mentioned can furnish them with loins at this price, they must take advantage of the situation while it lasts.

"I cannot understand the logic of this sort of salesmanship, as both of these packers could easily command a price of at least 2c to 3c more, and then be in line with competitors.

"My loin sales will probably be light this week. However, I have no apologies to offer. I am standing by and watching the outcome with much interest.

"These fellows get the orders now—but will they hold the business? We shall see!"

This salesman tells a story which is like what we have every day. No wonder we say, "What's the matter with the Packing Business!"

Yours truly,
SOUTHERN PACKER.

Do "Paper" Profits Fool Them?

When conditions of this sort are permitted to prevail in sales territories, it must be that they go on without the knowledge of the principals in the business.

This can happen if the packer is placing too much confidence in his "paper" profits as shown by his monthly profit and loss sheet.

A packer salesman located in an Eastern territory says he believes packers either do not know what the actual cost of their goods is, or they fail to find out what their competitors are asking.

Commenting on the "Sell Right" articles appearing from time to time in

What Are Profits?

Are they the money you actually make on what you sell?

Or are they something you have figured out with a pencil on a piece of paper—otherwise "paper profits?"

Do you ever let your lead pencil and your fond hopes fool you?

Check up and find out!

THE NATIONAL PROVISIONER, this salesman says: *

What One Salesman Says.

Editor THE NATIONAL PROVISIONER:

Your "Sell Right" articles have interested me to the extent that I want to say a word in connection with this phase of the business from the selling end.

I believe a great many packing concerns either do not know what the actual cost of their goods is, or they fail to find out what their competitors are asking. Some packers have a lot of cheap men (I can't say "salesmen," because that would be a misnomer) taking orders who are keen enough to make their employers believe the price they are getting is in line with standard competition.

Why Not Hire Real Salesmen?

To cite one instance, your paper last week quoted fresh pork feet at 7½¢ per pound, and 200 lb. bbls. V. P. feet at \$17.50 per bbl. The lowest price any legitimate house quoted was \$18.00 to \$19.00. A cheap skate came along and sold a good article for \$15.00 a bbl. He could just as easily have gotten \$2.00 to \$2.50 more, and still been lower than many of his competitors.

There is no question but what packers are out for "volume," but what good is volume when secured at the expense of profit?

It is my candid opinion that many houses are afraid to establish a price in line with some of their competitors, for fear they won't get the volume and would have to shut up shop! So they go along making it unpleasant for people who know the value of good merchandise and who have men out selling that can be classed as real salesmen.

I believe the sooner packers employ regular "go getter" salesmen, instead of a lot of mutts, with a make-up like a jelly fish, the quicker their troubles from a price standpoint will be lessened.

Yours truly,

AN ARDENT READER.

Spending Profits You Haven't Got!

Inventory profits may easily wipe out actual selling losses—on paper. But disaster is likely to occur when the time of reckoning comes. And the losses sustained in price-cutting for volume must be taken care of. It's like spending money when you haven't got it!

The paper profits that covered up the taking of chances in the sales department really do not exist, as the margin shown on the inventories must be used for re-investment in as high or higher-priced inventories. So no real margin existed with which to make up losses due to price cutting.

Should a margin exist, the wise merchant holds it in reserve to take care of inventory losses on a declining market.

Price-cutting seems to be a very troublesome practice in the packing in-

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$52 per year, payable in advance:

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me information about
the DAILY MARKET SERVICE:

Name

Street

City State

dustry, and one which apparently makes money for no one—except possibly the retailer, who certainly cannot be blamed for profiting at the expense of the price-cutter!

Another Salesman Confesses.

A salesman of wide experience comments on the price-cutting practice as follows:

Editor THE NATIONAL PROVISIONER:

In my estimation, the March 13 issue of THE NATIONAL PROVISIONER is the best I have received in the past three or four years.

I refer especially to the article on page 19, "When 'Volume' Violates 'Sell Right.'"

In my case, it strikes home. It is the sum total of existing conditions which I am trying to figure out for myself right

now, and I want you to know that I am learning more from these articles than I ever learned from any other source.

Tried to Get Volume With Profit.

About a year ago a letter came in my mail addressed to all salesmen, requesting suggestions for slogan for that year. The writer submitted "Volume With Profit." This slogan was selected by my firm as the best one, and I believe it is in effect to date.

I have tried to live up to this, but admit I have fallen short, and am frank to say that I do not believe it is the fault of the sales manager or anyone other than myself.

When I read of a packer head telling one of his men that he did not want competition to get any business away from him, it begins to look as though the salesmen are not altogether wrong after all. And yet if it had come from my employer, I would have interpreted it differently.

A Big "If" in This Motto.

The employer the "Western Packer" tells us about reminds me of a druggist's son who had just returned from college, and was starting out in the world for himself as a druggist.

The parting words of his father were: "Make money, my son. Make it honestly IF YOU CAN."

"Get the business, salesman. Make money, IF YOU CAN."

This sample of price cutting is very interesting, and I would like to ask a question here:

What is a salesman going to do under conditions like these? The other fellow gets the volume and no profit. We don't get the profit, because we don't have enough volume to earn a profit. What about it?

Customer Has Laugh on Both.

The butcher customer gives the price-cutter the horse-laugh when he is out the door, and gives it to us when we get in the door, because we are too high!

No one makes any money but the butcher, and it doesn't seem to me that it should take a century for some of these fellows to see this. If they don't, I can see one remedy only, and that is for the packers to get into retail business, and have it over with!

I know of one town where there are 19 meat salesmen calling weekly on 3 markets and 2 grocery stores—and these 5 accounts set the prices on the products that the 19 different packers have to sell.

I say some of us need training—or railroad—none of the two!

The writer sees the seriousness of this price-cutting evil, and feels that THE NATIONAL PROVISIONER is about the only place that he can be free to express his thoughts.

I am trying to relieve my employers of any of the above-mentioned burdens, and feel that I must encourage all the publicity possible, such as you are giving us week by week on the right kind of merchandising.

Yours very truly,

PACKER SALESMAN.

How do you figure when you buy hogs? See page 29.

Training Men for Packing Industry

First Group of Graduates from Institute of Meat Packing, Now Ready to Enter the Industry

Another milestone on the road to a broader and better meat packing industry is about to be passed.

Eighteen young men—the first group ever to have the advantages of full-time study of meat-packing subjects—soon will finish the courses being given at the University of Chicago in the Institute of Meat Packing, which is conducted by the University and the Institute of American Meat Packers in co-operation. They then will be available for employment by the various packing companies throughout the United States.

The school term does not end until June 16, but it is expected that the men will have been employed by the various companies long before that time. Chicago packers, who because of their location would seem to have the advantage in hiring these men, have agreed not to attempt to hire them until other more distant packers shall have had an equal opportunity.

Unusual Group of Men.

"This is an unusual group of young men in two particulars," says E. L. Rhoades, Assistant Director of the Institute of Meat Packing, who has had close contact with the class. "Most of them are very alert and capable men, chosen from the upper levels of their respective universities."

"They have had a specialized training in commerce as applied to the packing industry, which enables them to start into the business with a far better general understanding of the industry than the ordinary college graduate has."

"These men are practical. They know that they have by no means mastered the industry, and that they are only prepared to learn. None of them assumes that he should be placed in an exalted position of responsibility immediately."

These Boys Have An Advantage.

"However, these men do have a very

great advantage in entering the industry in that they have been taught the general principles underlying the various operations of the industry. Their instructors mostly have been men with thorough knowledge of the packing industry and they have been taught what is most important and what is less important in each of the various branches.

"Some of these men are younger students who have taken this course in their senior year. Others are more mature men who have held teaching positions in agricultural colleges or other positions of responsibility. They have a background of successful work, as well as a record of proficiency in their studies."

The photograph reproduced on this page, taken this week for THE NATIONAL PROVISIONER, includes most of these students.

Since packer readers of THE NATIONAL PROVISIONER may wish to become personally acquainted with them, we shall introduce them in turn as follows:

"Who's Who" Among the Graduates.

Neil J. Anderson, 26 years old, married a husky native of Nebraska, graduate of the Iowa College of Agriculture with high rank, with a successful teaching and athletic coaching record of three years in Nebraska high schools.

Donald G. Andrews, 23 years old, single, honor student in agriculture, University of Illinois, with summer experience in several jobs involving handling of laborers. Mr. Andrews won one of THE NATIONAL PROVISIONER scholarships.

Robert C. Baker, 36 years old, a Missouri farmer with degrees in both agriculture and commerce from the University of Missouri.

Harry O. Barnes, 32 years old, married, a graduate in animal husbandry of Virginia Polytechnic Institute, officer United States Army 1916-20, with previous experience handling labor.

O. Paul Decker, 23 years old, single, honor graduate student University of Chicago. Has done research work for the Institute of Meat Packing in the financing of the packing industry.

A. K. Hepperly, 27 years old, just married, graduate Nebraska Agricultural College, extension animal husbandman, butchering demonstrations; in charge of boys' and girls' livestock club work.

Dwight S. Holcomb, 24 years old, single, graduate of Iowa State Agricultural College, specialized in animal husbandry.

O. L. Johnson, 31 years old, single, graduate Kansas State Agricultural College 1915; has since been teaching vocational agriculture in Minnesota and Nebraska high schools; part time work with a Chicago packing company during the current school year.

Here's A Packer's Son.

Lawrence F. LeSturgeon, 19 years old, single, graduate of Washington University, St. Louis; specialized in chemistry and zoology; son of A. E. LeSturgeon, of the Keefe-LeSturgeon Packing Company, Arkansas City, Kansas.

Roy W. Longstreet, 25 years old, single, highest ranking graduate of the College of Agriculture, Iowa, 1925; exceptional athletic and military record. He also won a scholarship offered by THE NATIONAL PROVISIONER.

A. L. McMahon, 29 years old, married, graduate of the University of Montana, graduate in agriculture with B. S. degree, University of Wisconsin, instructor in animal husbandry and principal of School of Agriculture, Montana State College.

A. H. Post, 24 years old, single, graduate University of Nebraska, instructor in agriculture in the High School, North Platte, Nebraska.

A. R. Wije, 33 years old, married, graduate University of Minnesota, graduate work University of Missouri, instructor animal husbandry North Dakota State College of Agriculture, agricultural agent Kingsbury County, South Dakota, general secretary alumni association, North Dakota.

Worked His Way Through.

Clarence J. Bolger, 22 years old, single, finishing fourth year in School of Commerce, University of Chicago, with specialized courses; has paid his way through college, working half time for a Chicago packing company.

A. N. Landa, 23 years old, single, senior in School of Commerce, University of Chicago, taking Institute of Meat Packing courses.

Douglas Q. Cannon, 29 years old, graduate Utah Agricultural College, master's degree in animal husbandry Iowa State College, manager of stock farm, salesman for woolen company, principal of high school, agricultural extension specialist, coach high school athletics.

Porter Jarvis, 23 years old, single, graduate College of Agriculture, Iowa, assistant superintendent small packing company in Tennessee.

(Continued on page 47.)



MEMBERS OF THE FIRST GRADUATING CLASS IN THE INSTITUTE OF MEAT PACKING.

This picture shows part of the 18 members who will be graduated next June from the Institute of Meat Packing.

Left to right: O. Paul Decker, A. R. Wije, A. L. McMahon, Porter Jarvis, Harry O. Barnes, Dwight S. Holcomb, Forrest J. Scrivner, A. N. Landa, Roy W. Longstreet, winner of one of THE NATIONAL PROVISIONER'S scholarships, A. K. Hepperly, A. H. Post, Donald G. Andrews, winner of one of THE NATIONAL PROVISIONER'S scholarships, Robert G. Baker.

Wilson & Company Business Increases

An increase of more than 15 per cent in volume of business done in 1925, over 1924, is reported by Wilson & Co. in its financial statement for the year ended December 26, 1925. The present financial condition of the company is strong.

Total sales for the year 1925 amounted to \$271,000,000. The net earnings were lower than for 1924, due largely to unsettlement as a result of the receivership, and unfavorable conditions in South America from which other international packers also suffered.

In presenting the report President Thomas E. Wilson reviews the situation resulting from the receivership, and outlines the generally satisfactory outlook of the company.

In his letter to the stockholders, dated March 31, 1926, Mr. Wilson says in part:

"In view of the great change in our affairs, brought about by the reorganization through the friendly co-operation of creditors and stockholders, we realize that the new stockholders are anxious to have information with regard to the business. We, accordingly, send you herewith a statement based on the figures of December 26, 1925, after giving effect to the plan of reorganization and making provision for the expenses of the reorganization, etc.

"The consolidated balance sheet is a consolidated statement of all of the units engaged in the packing business. Carried under the caption of 'Investments and Advances' are the stocks of United Chemical and Organic Products Co. and of Wilson-Western Sporting Goods Co., of which stocks your company owns, respectively, 100% and approximately 90%.

"I am glad to report that notwithstanding the unsettled conditions throughout the year 1925, resulting from the receivership, our business showed an increase in volume for the year of more than 15% over the year 1924. Our total sales for the year 1925 amounted to \$271,000,000, which is a good indication that the users of our products generally stood back of us, and we are much indebted to them for their loyal support.

"Much credit is also due to the members of our organization for the splendid manner in which they have striven in the interest of the business during the period of the receivership. There was no slackening on their part, and the high quality of the product has been fully maintained. Such changes as have been made in the organization have tended toward improvement, and it is ready to go forward and give a good account of itself.

"General conditions promise well for 1926. With labor well employed and agriculture on an improved basis, a good demand for our products will continue. With the burden and depressing effect of the receivership removed, and its present strong financial condition, the company will be in a position to take full advantage of its opportunities, and we feel quite justified in expressing the belief that the

earnings for 1926 will be decidedly better."

The Financial Statement.

The consolidated balance sheet, as of December 26, 1925, after giving effect to the reorganization plan, is as follows:

ASSETS			
Cash	\$ 4,821,771.02		
Accounts and Notes Receivable	13,271,818.33		
Inventories	25,885,909.29		
Current	\$41,677,498.64		
Plant and Equipment, less Reserve	50,115,063.92		
Investments and Advances	4,476,305.37		
Investments—Miscellaneous	362,770.27		
Claims	1,000,000.00		
Deferred charges	279,992.66		
	<u>\$98,011,630.86</u>		
LIABILITIES			
Notes and Drafts Payable	\$ 4,738,123.34		
(Including \$1,158,180.00 Drafts with documents attached, which are self liquidating.)			
Accounts Payable	3,798,105.71		
Accrued Interest on Bonds	357,144.42		
Other Obligations maturing within one year from December 26, 1925:			
Mortgages and Car Equipment and Other Notes	\$187,314.68		
Agreements for Minority Stock Interests	212,880.00		
	<u>400,194.68</u>		
Current	\$ 9,293,568.15		
Five Year 6% Gold Notes due 1931	2,500,000.00		
First Mortgage 6% Bonds due 1941	22,188,000.00		
Bonds of Subsidiary Companies	3,040,500.00		
Other Obligations maturing after one year from December 26, 1925:			
Mortgages and Car Equipment and Other Notes	\$ 84,384.44		
Agreements for Minority Stock Interests	1,488,400.00		
Minority Stock Interests not contracted for	441,885.71		
	<u>\$30,036,738.30</u>		
Capital Stock:			
	Number of Shares		
	Authorized Issued		
	Amount		
Preferred Stock	500,000	286,412	\$28,641,200
Class A Stock	500,000	358,016	17,900,800
Common Stock	1,500,000	535,261	2,676,305
	2,500,000	1,179,689	\$49,218,305
			\$49,218,305.00
Surplus			9,756,587.50
			<u>\$98,011,630.86</u>
Contingent Liabilities:			
Claims for Federal taxes in dispute.			
Discounting self liquidating drafts on Customers of \$102,433.19 since paid.			
Guarantee of Indebtedness of United Chemical and Organic Products Co., Note \$150,000.00 since paid by maker.			
EARNINGS			
Gross Earnings			\$4,874,411.23
Depreciation			1,500,000.00
After Depreciation			\$3,374,411.23
Interest			2,120,279.52
After Depreciation and Interest			<u>\$1,254,131.71</u>

An audit of the accounts of the company as at the close of the receivership, February 27, 1926, is being made, and as soon as this audit is completed a balance sheet will be presented to the stockholders.

GROWTH OF E. KAHN'S SONS

Sales amounting to \$10,417,877.82 are reported by The E. Kahn's Sons Co., meat packers, of Cincinnati, Ohio, for the year 1925, being the greatest in the history of the company. The net profits for the year were approximately \$375,000.

A steady increase is shown in the number of animals slaughtered by the company, the meat tonnage handled in 1925 amounting to something over 58,000,000 pounds.

In a recent report, President Louis W. Kahn calls attention to the fact that the business was founded in the early eighties by Elias Kahn. "He owned a small shop at the corner of 15th and Central Ave.,

just a few blocks from the site of our present plant. Elias Kahn, father of the principal officers of the present business, established the first Kahn slaughter house in the nineties. The business was conducted as a partnership until 1907, when it was incorporated with a capital of \$60,000. There has been a rapid and steady growth of sales, net worth and profits since that time."

Branch offices are maintained by the company in New York, Philadelphia, Washington, D. C., and Newark, N. J. There are also selling representatives in 35 principal cities in the East, South and New England.

"We employ 415 people and a fine spirit of cooperation and loyalty prevails," says President Kahn. "This extends in an unbroken line from the highest-paid executive to the most humble laborer. Plans are under way for a larger packing plant to be constructed at once, and to handle business of triple our present volume."

The condensed balance sheet of the company as at the close of business, December 31, 1925, after giving effect to the proceeds from the sale of \$1,250,000 of 7 per cent cumulative preferred stock, 15,000 shares Class A stock, and the acquisition of additional property, is as follows:

ASSETS		
Current:		
Cash—Less purchase price of property to be acquired	\$ 663,251.97
U. S. Government Bonds	235,868.41
Customers Bills and Accounts Receivable, less Allowance for Shrinkage	584,771.00
Inventory at cost or market whichever is lower	708,681.53
		<u>\$2,192,572.91</u>
Cash Surrender value of Life Insurance Policies	44,110.50
Sundry Notes and Accounts Receivable	27,688.03
		<u>71,798.53</u>
Permanent:		
Land, Leasehold, Buildings, Machinery, Equipment, Rolling Stock, Automobiles, Trucks, etc., owned and to be acquired, as appraised by The American Appraisal Company, Milwaukee, Wisconsin, as of March 1, 1926, at reproductive values less accrued depreciation	2,000,008.65
Good Will, Trade-Marks, Etc.	1.00
Deferred—Unexpired Insurance Premiums, Prepaid Taxes, Etc.	9,142.65
		<u>\$4,372,583.74</u>
LIABILITIES		
Accounts Payable—Current		
Bills not due	\$ 100,302.04
Federal Income Taxes for year 1925	48,646.48
Accrued Real and Personal Taxes, Etc.	10,694.81
		<u>\$238,513.93</u>
Reserve for Fire and Collision Insurance on Automobiles, Trucks, Etc.	14,132.45
Capital Stock—Outstanding:		
7% Preferred Cumulative	\$1,250,000.00
Class A—Participating Preference	1,200,000.00
No par value represented by 60,000 shares—Capital and Surplus	\$2,450,000.00
		<u>1,070,917.36 4,120,917.36</u>
		<u>\$4,372,583.74</u>

The officers of the company are Louis W. Kahn, president; Nathan Kahn, first vice-president; Eugene Kahn, second vice-president; Albert H. Kahn, treasurer, and Henry Hellwitz, secretary. The officers constitute the board of directors.

Packers' Group Meetings Again a Success

Excellent attendance and unusual interest marked the third series of regional meetings of meat packers which were held during the week at sixteen important packinghouse centers throughout the Middle West, East, and South.

The meetings were attended in each instance by two representatives from the Institute of American Meat Packers, who explained to the members present the services available from their departments.

Institute representatives attending the meetings on Circuit No. 1, which included Detroit, Buffalo, Cleveland, Cincinnati, and St. Louis, were Gudrun Carlson, Director of the Department of Home Economics, and John C. Cutting, Director of the Department of Retail Merchandising. On Circuit No. 2, embracing Pittsburgh, Philadelphia, Baltimore, New York, and Boston, H. R. Davison, Director of the Department of Waste Elimination and Live Stock, and Ralph H. Hess, Director of the Department of Industrial Education, were the Institute representatives. On Circuit No. 3, which included Milwaukee, Omaha, and Kansas City, Frank L. DeLay, Director of the Department of Organization and Traffic, and W. Lee Lewis, Director of the Department of Scientific Research, were the staff representatives. And on Circuit No. 4, embracing Louisville, Knoxville, and Atlanta, the Institute representatives were Harry L. Osman, Director of the Department of Purchasing Practice, and Henry D. Tefft, Director of the Department of Packinghouse Practice and Research.

Reports of local meetings have been received so far from the following cities:

Milwaukee Region.

Attendance at the Milwaukee meeting was larger than at either of the two previous regional meetings. The group met at the Association of Commerce in Milwaukee, on April 5. G. A. Billings presided at the meeting. The packers who attended were: P. M. Bessems, G. A. Billings and John H. Boman, Cudahy Bros. Co.; T. O. Bryngelson, Plankinton Packing Co.; George Dickens and Riddell Dickens, The Layton Company; F. B. Drummond, Drummond Packing Co.; A. W. Duemmel, Frank and Company; M. E. Griem, G. V. Hallman and F. H. Hay, Cudahy Bros. Co.; Carl L. Hertz, Armour and Company, J. T. Madden, Cudahy Bros. Co.; J. C. Masker, Swift & Company; R. J. McCaffrey, Plankinton Packing Co.; Wm. E. O'Neill and C. E. Post, Cudahy Bros. Co.; B. D. Scharff, Plankinton Packing Co.; J. R. Stephenson and Joseph D. Thoma, Cudahy Bros. Co., and Morgan Weed, Swift & Company.

Buffalo Region.

The Buffalo region met at the Buffalo Athletic Club on April 6. The following men attended: A. L. Arthur, Klinck Co.; James G. Cowrie and J. Paul Dold, Jacob Dold Packing Co.; O. E. Espey, Rochester Packing Co.; John W. Hefferman, Armour and Company; Fred Howe and Oscar Menge, Jacob Dold Packing Co.; W. F. Rayhill, Rochester Packing Co.; S. Spencer, Klinck Co.; M. J. Swindeman, Swift & Company; F. M. Tobin, Rochester Packing Co.

Cleveland Region.

The meeting of the Cleveland Region was held on April 7 at the Exchange Building, Cleveland, O. Regional Chairman S. T. Nash presided. The following

packers attended the meeting: J. C. Ewing, Youngstown Pkg. & Prov. Co.; W. J. Fletcher, Blumenstock & Reid Co.; F. C. Johnson, Federal Packing Company; J. B. McCrea, Ohio Provision Co.; S. T. Nash, Cleveland Provision Co.; A. E. Nelson, Federal Packing Company; N. O. Newcomb, Lake Erie Provision Co.; E. W. Phelps, Swift & Company; Guy S. Read and George D. Roberts, Federal Packing Company; B. E. Stringfellow, Armour and Company; M. C. Teufel, Theurer-Norton Prov. Co.; C. N. Wade, G. L. Wade, Ralph Wade and Robert M. Wade, Canton Provision Co.

Kentucky Region.

The Kentucky Region met April 6 at the Brown Hotel, Louisville, with K. M. Zaeh presiding. The following men attended: J. K. Emmart, Emmart Packing Co.; Carl Fischer, Fischer Packing Co.; S. R. Richardson, Armour and Company; Robert Vissman, C. F. Vissman & Co.; Karl Zaeh, Louisville Provision Co.

Detroit Region.

The Detroit Region met in the offices of the Sullivan Packing Company, Detroit, on April 5, with T. E. Tower presiding. The following men were present: John K. A. Blum, Swift & Company; J. G. Bramham, Sullivan Packing Co.; L. J. Craig, Parker-Webb & Co.; Lew B. Ferguson, Morris & Company; Walter J. Graham, Hammond-Standish & Co.; J. E. Gross, Sullivan Packing Co.; A. J. Halligan, Armour and Company; E. L. Horan, Cudahy Bros. & Co.; S. H. Keene, Home Packing & Ice Co.; L. L. Logsdon, Powers-Begg Co.; F. S. Schrauder, Schrauder & Company; T. E. Tower, Sullivan Packing Co.; M. H. Wright, Wilson & Company, and C. M. Van Paris, Hammond-Standish & Co.

Iowa-Minnesota-Omaha Region.

The meeting of the Iowa-Minnesota-

Key Men of the Industry

REGION No. 14—

MIDDLE-SOUTHWESTERN.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



R. T. KEEFFE
(Henneberry & Company,
Arkansas City, Kans.)
Middle-Southwestern District.

Omaha Region at Omaha on April 6 at the Swift & Company plant again was featured by a large attendance, with thirty-four packers present. A. C. Sinclair presided. An extensive program featuring discussion of various packinghouse topics was carried out at the meeting. The attendance included the following: C. M. Aldrich and Robert Bell, Morton-Gregson Co.; W. W. Bowers, Albert Lea Packing Co.; P. A. Cobb, Swift & Company; G. H. Crane, Armour and Company; C. A. Cushman, Swift & Company; Wm. Diesing, Cudahy Pkg. Co.; F. G. Duffield, Jacob E. Decker & Sons; E. O. Edmunds, Swift & Company; D. D. Frederick, Armour and Company; F. A. Gale, Swift & Company; B. A. Golden, Hausserman Pkg. Co.; J. F. Hock, Swift & Company; R. C. Houston, Swift & Company; H. D. Hunt, Dold Packing Co.; W. K. Kopp, Swift & Company; H. L. MacWilliams, Dold Packing Co.; Myron McMillan, J. T. McMillan & Co.; H. E. May, Cudahy Pkg. Co.; A. D. Mobery, Swift & Company; H. J. Nelson, Iowa Packing Co.; M. F. O'Meara, Armour and Company; W. F. Price, Dold Packing Co.; L. F. Prior, T. M. Sinclair & Co., Ltd.; J. W. Rath, Rath Packing Co.; G. H. Rysman, Swift & Company; A. C. Sinclair, T. M. Sinclair & Co., Ltd.; D. R. C. Smith, Swift & Company; W. T. Spencer, Omaha Live Stock Exchange; Chas. A. Stewart, Cudahy Packing Co.; Wm. E. Tabor, Dold Packing Co.; E. S. Waterbury, Armour and Company; L. D. H. Weld and I. A. Whitted, Swift & Company.

Kansas City Region.

Thirty packers attended the meeting of the Kansas City Region, which was held in the Kansas City Athletic Club, Kansas City, on April 7. H. S. Bickett presided. The following packers were present: C. M. Aldrich, Morton-Gregson Co.; N. P. Beasley, F. Began, H. S. Bickett and H. G. Bower, Wilson & Company; W. W. Bowers, Albert Lea Packing Co.; H. C. Carlson, Armour and Company; J. E. Chambliss, Wilson & Company; B. F. Clark, Hull & Dillon Pkg. Co.; J. L. Cockrum, Armour and Company; R. S. Cooke and C. A. Dunseth, Wilson & Company; C. R. Epperson, Cudahy Pkg. Co.; R. D. Etzenhauser, Armour and Company; C. A. Ewell, Swift & Company; D. P. Flynn and L. H. Frazee, Wilson & Company; C. D. Good, Fowler Pkg. Co.; W. S. Kennedy, Hull & Dillon Packing Co.; G. G. Kincaid, Swift & Company; W. W. Martin, Wilson & Company; C. W. Miller, Swift & Company; L. L. Minor, Cudahy Packing Co.; K. M. Richardson, Swift & Company; P. Rollheizer, Armour and Company; A. R. Schecken, Swift & Company; D. W. Smith, Cudahy Packing Co.; B. E. St. John, Wilson & Company; F. W. Taylor, Swift & Company; and S. H. Wood, Armour and Company.

Pittsburgh Region.

The Pittsburgh meeting, which was attended by twenty-four packers, met at the Pittsburgh Athletic Club on April 5. G. L. Franklin presided at the meeting. The following packers were present: John Anderson, Pittsburgh Provision & Packing Co.; D. W. Everette, Armour and Company; H. Oscar Fisher, William Zoller Company; D. E. Ford, The Cudahy Packing Co.; J. A. Forster, Oswald & Hess Co.; G. L. Franklin and M. J. Hennessey, Dunlevy-Franklin Co.; George A. Hess, Oswald & Hess Co.; C. S. Hopkins, Swift & Company; B. A. Leise, St. Louis Independent Packing Co.; W. N. Lissfelt, J. M. Denholm Bros. Co.; J. McAleese, Pittsburgh Provision & Packing Co.; E. H. Meijen, North Side Packing Co.; George N. Meyer, Fried & Reineman Packing Co.; E. G. Molyneaux, Pittsburgh Provision & Packing Co.; R. A. Neish, Fried & Reineman Packing Co.; Conrad C.

Nill, Oswald & Hess Co.; E. C. Pohl-meyer, Dunlevy-Franklin Co.; E. A. Reineman and Walter E. Reineman, Fried & Reineman Packing Co.; A. M. Shaner, St. Louis Independent Packing Co.; H. J. Sigler and H. M. Smucker, Armour and Company; and J. C. Williams, J. M. Denholm Bros. Co.

Reports of meetings held at Cincinnati, St. Louis, Philadelphia, Baltimore, New York, Boston, Knoxville and Atlanta were not received in time for this issue of THE NATIONAL PROVISIONER.

HARRIS JOINS THE "BOSS."

Announcement has just been made by the Cincinnati Butchers' Supply Company that John P. Harris, the well-known chemical engineer, affectionately known to his host of friends in the meat packing industry as "Jack" Harris, will become associated with this company after April 1st as research and chemical engineer, specializing on rendering and refining equipment, in which field he has long been known as an outstanding expert.

John P. Harris was graduated from the University of Kansas in 1907, and later took the degree of Cand. d. Chemi at the Royal Prussian Polytechnic Institute at Charlottenburg, Germany. He was employed in the chemical laboratory and in the plant supervision over lard, oils, compound and other fats and by-products with Armour & Company at their Kansas City and Fort Worth plants for nine years, and for the Kohlbaum Company of Berlin for two years. Later he was manager and chief chemist for the Phoenix Company at Memphis, Tenn., where he operated the first lard roll ever used with direct ammonia expansion, following an installation by Robert Hulme.

During the world war Mr. Harris served as an officer in the Chemical Warfare Service, and still retains a commission in the Officers Reserve Corps. Following the war he was employed as sales and installation engineer by the Allbright-Nell Company for two years, following which he engaged in consulting and construction engineering, supervising the installation of plants and processes in this and in foreign countries until July, 1923, when he became Director of Practical Research for the Institute of American Meat Packers at Chicago. His activities in this position, and in directing the Department of Packing House Practice and Research, which grew out of it are too well known to require repetition.

During the past year Mr. Harris has been vice president of the House of A. Silz, New York. He is a member of the

American Chemical Society, the American Oil Chemists Society, the Chicago Chemists Club, and Die Verbands des Deutschen Chemikers. In writing of his new connection one of his associates says:

"Mr. Harris' patents and inventions and the new processes which he has originated include almost everything in the field of packinghouse practice, but he is best known as an expert in the field of lard, oil, grease and tallow manufacture, and his articles on dry rendering published in THE NATIONAL PROVISIONER and 'Chemical and Metallurgical Engineering' are widely used as references. It is quite fitting that he should now become engaged in the sale and installation of the 'Boss' Prime Rendering systems, manufactured exclusively by The Cincinnati Butchers' Supply Company, who were first in the field with this type of rendering equipment.



JOHN P. HARRIS.

"He brings to this organization the latest ideas in packinghouse equipment and its application in the plant, and while he finds it impossible to improve the basically and fundamentally correct design of the 'Boss' dry rendering equipment, yet he has developed some new operating methods which make this system perfect in producing the whitest product, together

Why Pay This Tax?

"If equipment can effect a saving in your plant, you are paying a tax equal to that saving until you install that equipment!"

Who said that? Henry Ford.

Maybe that's one of the reasons why Henry has so much money!

with the best flavor and the highest protein yield."

"I consider it an honor to become associated with the great 'Boss' organization," said Mr. Harris. "I have long considered them one of the greatest assets the meat packing industry possesses, although often unrecognized, and I only hope that I may measure up to the high standards which they have set during these years of service."

CHICAGO MEAT INSPECTOR.

Dr. Herman Busman, head of the federal meat inspection service at Omaha, Nebr., has been transferred to Chicago to take charge of the meat inspection work there. He replaces the late Dr. Wesley Neil, who died recently.

Dr. Busman has been located at Omaha since 1914, where he made an enviable record for himself. He has been especially active in tuberculosis eradication work.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUGUST 24, 1912

of The National Provisioner, published weekly at Chicago, Illinois, for April 1, 1926.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Paul I. Aldrich, who, having been duly sworn according to law, deposes and says that he is the Vice-President of The National Provisioner, Inc., and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 443, Postal Laws and Regulations.

1. That the names and addresses of the publisher, editor, managing editor, and business managers are: Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.

Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Business Manager, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

2. That the owners are The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.; Estate of J. H. Senner, 15 Park Row, New York, N. Y.; Estate of Julius A. May, 15 Park Row, New York, N. Y.; Estate of Geo. L. McCarthy, 15 Park Row, New York, N. Y.; Estate of Hubert Cullis, 15 Park Row, New York, N. Y.; Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.; Frank N. Davis, 407 So. Dearborn St., Chicago, Ill.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities are: That there are none.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation, has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

PAUL I. ALDRICH,

Vice Pres.

Sworn to and subscribed before me this 31st day of March, 1926.

JULIE V. BAHR.

(My commission expires August 17, 1927.)

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of New York)

at the Old Colony Building, 407 So. Dearborn St., Chicago.

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.

CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.

Cable Address "Sampson," Chicago.

EASTERN OFFICES.

15 Park Row, New York.

Telephone Barclay 6770.

Member

AUDIT BUREAU OF CIRCULATIONS
ASSOCIATED BUSINESS PAPERS, INC.

Money due THE NATIONAL PROVISIONER should be paid to the Chicago office.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE. POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each35

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on mail trains in Chicago every Saturday before 11 a.m. It should reach you promptly.

If there is any delay, please save the wrapper, mark on it the hour of delivery to you by the carrier, and send it to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

This will aid us in obtaining proper service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Company, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute of American Meat Packers, Chicago.

Vice Presidents—J. J. Felin, John J. Felin & Co., Inc., Philadelphia, Pa.; Myron McMillan, J. P. McMillan Company, Inc., St. Paul, Minn.; F. S. Snyder, Batchelder & Snyder Co., Boston, Mass.; E. A. Oudaby, Jr., Oudaby Packing Co., Chicago.

Treasurer—John T. Agar, William Davies Co., Inc., Chicago.

Chairman of Institute Plan Commission—Thos. E. Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer, Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson, Wilson & Co., Chicago; G. F. Swift, Swift & Company, Chicago; F. Edson White, Armour & Company, Chicago; Jay E. Decker, Jacob E. Decker & Sons, Mason City, Ia.; A. T. Rohe, Rohe & Brother, New York, N. Y.

Directors—For three years: A. T. Rohe, Rohe & Brother, New York City; T. P. Breslin, Standard Packing Co., Los Angeles, Calif.; J. A. Hawkins, Allied Packers, Inc., Chicago; W. F. Schlunderberg, Wm. Schlunderberg & T. J. Kurile Co., Baltimore, Md.; Thomas E. Wilson, Wilson & Co., Chicago. For two years: Charles E. Herrick, Brennan Packing Co., Chicago; G. F. Swift, Swift & Company, Chicago; W. H. White, Jr., Atlanta, Ga.; Elmore M. Schroth, The J. & F. Schroth Packing Co., Cincinnati, Ohio; L. E. Denny, St. Louis Independent Packing Co., St. Louis, Mo. For one year: J. E. Decker, Jacob E. Decker & Sons, Mason City, Ia.; F. Edson White, Armour and Company, Chicago; E. T. Keefe, Hennesberry & Company, Arkansas City, Kans.; Fred Gugenheim, Gugenheim Bros., Chicago; J. Paul Doid, Jacob Doid Packing Co., Buffalo, N. Y.

Fat Pork and Slow Trade

A slowed-up demand and unsatisfactory prices have accompanied the appearance of fat pork on the retail counters of the country. The housewife is inclined to look at the thick layers of fat, and pass up the pork for some other kind of meat, or for some meat substitute.

Indoor workers have not cultivated the appetite for fat meat that the outside worker can so easily develop. The bulk of consumers are in the indoor class, and at the present time pork products furnished them are fat products. The problem of reconciling these conflicting conditions is up to the meat industry.

To encourage consumption of pork products, everything must be done to make the price of fat pork as attractive as possible to the consumer.

Light cuts are scarce and high and, like the choice cuts from a carcass, they must be made to bear an unusually heavy part of the expense of the pork business.

Naturally their high price would turn many buyers to the fatter cuts, as they will figure even with the fat trimmed off they would be cheaper than the lean cuts.

The plan of making the most desirable cuts carry the burden of the cost is advocated and followed by far-seeing retailers like George Kramer of New York, who drives home this message at every meeting of New York retail meat dealers. Meat men must have a rapid turn-over, and to secure this their product must be made attractive in price as well as quality.

Another way the retailer can make the larger, fatter cuts more attractive, is to point out to the housewife that the large chop, for instance, with the fat trimmed off, will furnish her more meat of better flavor than two small chops, each having a considerable percentage of bone waste. And the large chop will be much cheaper than two lean ones.

Packers might well take a leaf out of the book of logic of the retailers, who see that lean pork must carry much of the burden. They can make their contribution by buying fat hogs cheaper.

The price which has prevailed for fat hogs during the past few months has been unfavorable to the meat industry. In buying them at high prices, the packer assumes a burden that it is difficult to pass on.

As the problem of disposing of fat pork cuts is common throughout the industry, the first step toward correction would seem to be in the purchase of heavy hogs. The sooner heavy butchers are somewhere within the 8 to 10 cent range, the

more satisfactory will the retail pork trade become.

Handicaps for Margarine

The handicaps that have been placed on margarine industry by its competitors have been a subject of much comment in the trade and in the press from time to time. Sometimes attempted handicaps have been so manifestly unfair that even on a superficial examination they are thrown out as illegal.

The so-called "Beck bill," which has been pending before Congress, is particularly extreme from the standpoint of a square deal for a recognized industry.

Commenting editorially on this bill under the title "Taxing a Legitimate Industry to its Death," the St. Louis Daily Live Stock Reporter says:

"The oleomargarine industry of the United States, long chased by the dairy hounds, will be finally run to earth and exterminated if the proposed Beck bill becomes a law. If the margarine industry isn't killed, the American public will be taxed \$39,000,000 annually for the privilege of using this healthful food.

"Specifically, the bill would tax each margarine manufacturer \$1,000 a year; it would tax each margarine wholesaler an equal amount; it would tax each retailer \$100; and finally it would tax each pound of uncolored margarine 10 cents, maintaining the present tax of 10 cents a pound on colored margarine.

"In a decision declaring unconstitutional a Wisconsin law which substantially forbade the manufacture and sale of oleomargarine in that state, the Wisconsin Circuit Court recently ruled:

"That oleomargarine has been in general use by that trademark name throughout the United States for more than 30 years past and is a known article of food; "That during practically all of that time it has been used and is now being used by all classes of people both for cooking and culinary purposes, baking and as a spread for bread;

"That the materials used in the manufacture of oleomargarine are of good quality, pure and contains no elements which are deleterious to health;

"That the product that results is a wholesome and nutritious food product."

"The attitude of congress towards oleomargarine has long carried the political slant or bias. It is too bad the case cannot be determined on its merits. Oleomargarine is either healthful, in which event it should be permitted to exist and be consumed untaxed, or else it is harmful to human being and its manufacture should be prohibited by law. The present tax law and the proposed Beck tax are in the last analysis merely vicious, punitive measures, a clean-cut, clear hold-up of the American consuming public.

"If oleo is to be taxed solely to raise revenue to pay Uncle Sam's regular upkeep well and good, but let us not camouflage, lie about it, and deceive ourselves. Rather let us come out in the open and tax ALL food products. In a free democracy no one food product or class of foods should be taxed unless all others equally share the burden."

The margarine industry has its place. It is willing to do its share in supporting the federal and state governments. The requirement of it to accomplish the impossible can have only one object—elimination.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Sausage Making Pointers

A retailer who makes his own sausage and cures meats has some questions about the manufacture of bologna and the proper method of handling the meats used in this product.

There is a good outlet in his territory for what he terms a "summer" sausage, which is given a quick drying, and is popular the year 'round.

He writes as follows:

Editor The National Provisioner:

On reading "The Packer's Encyclopedia" with reference to sausage making, I notice you say you will give more detailed information to any one desiring it.

We have a meat grinder and silent cutter, and I would just like to compare our method of making bologna and wieners with someone else's, just to see if ours is lacking in any respect.

Would you please send me a recipe for bologna, using garlic, also one used for wieners?

I notice in your references to bologna sausage making you always say use cured meat, and never anything about fresh meat.

Now, I have always believed that bologna had to have at least half fresh beef to give it the good firm consistency when cooked, or so as not to be too "short," or draw water when cooking.

How long can meat be salted before it destroys the binding qualities?

We buy our beef sometimes from local butchers, and this time of year it freezes over night—at least the thin parts like flanks and necks—but is thawed out next day in our store.

Would this freezing destroy the albumen or binding qualities so that only limited quantities could be used in wieners or bologna?

Summer sausage is made in this section all the year round, but more especially in the summer. Three-fifths bull beef, one-fifth lean pork and one-fifth skinned neck fat are used in the manufacture of this product.

The sausage is made all summer, and sold just as soon as it comes out of the smokehouse. What is used to harden and dry this sausage so that it can be used at once?

The inquirer wishes to compare his methods of manufacturing bologna and frankfurts with the established practice, and asks for recipes for that purpose.

(These recipes can be secured by subscribers to THE NATIONAL PROVISIONER by sending a 2c stamp with request for each to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.)

Garlic in Sausage.—The use of garlic in bologna or frankfurts is regulated by the demands of the local trade, as well as the quantity used where this flavor is desired.

For instance, in the case of frankfurts, where they are not sold as garlic frankfurts or wieners, very often $\frac{1}{4}$ oz. garlic is used to each 150 lb. batch of meats chopped. This improves the flavor.

Fresh Beef.—In regard to the use of half fresh beef in bologna to make a good firm consistency, this depends largely upon the curing formula. If the cure is strong, naturally it requires fresh meats to bring out a mild flavor in the finished product, but if the standard mild cure is used, then it will not be necessary to use fresh meat.

IA curing formula was sent this inquirer which will show the length of time meat can be held in cure without losing its binding qualities.]

This inquirer's beef is bought from local butchers, and during the winter months the product freezes overnight. In buying from butchers strictly fresh beef is not always procured, and the consequent thawing and freezing has a tendency to deteriorate the meat to some extent, and also to destroy the albumen and binding qualities.

Summer Sausage.—In regard to the summer sausage made in the inquirer's territory, the formula suggested should produce a very good article, provided strictly fresh meat is used.

It is not good practice to use cured meat in summer sausage, but rather to salt the fresh meat when grinding, and after mixing allow to remain in coolers for 48 to 72 hours to cure before stuffing into the casings.

If the meats used in the formula submitted by the inquirer are strictly fresh, and the product is properly handled through the smoking process, there is no reason why a high-grade product cannot be made, which can be sold shortly after coming out of the smokehouse.

Cervelat.—A formula and method of manufacturing one grade of Cervelat, or soft summer sausage, can be secured by subscribers by sending a 2c stamp to THE NATIONAL PROVISIONER. This meat formula may be varied, substituting the one the inquirer mentions, but following the same method of handling, and good results will be secured.

Grinding.—It is suggested that in grinding the beef for this product that it be put through the hasher plate twice—that is, give it two grindings which will give a finer and little more desirable consistency.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find 2 stamp.

Making Jelly for Meats

Some packers have difficulty with the jelly used in jellied meats. Sometimes it has a tendency to sour or soften, and make the appearance and quality of the meat less desirable.

One packer writes as follows regarding this matter, and asks for directions for making jelly. He says:

Editor The National Provisioner:

We have not always had good results with our jellied meats, and I have come to the conclusion that the trouble is with the jelly. We make our jelly, using hog rinds, but evidently there is some fault in the way we prepare it.

Will you please give me full instructions for the preparation of jelly for jellied meats?

Directions for making jelly for use with jellied tongues, pigs' feet, etc., are given as follows:

Take 100 lbs. of hog rinds and put in steam-jacketed kettle, cover rinds with water and boil for about 2 hours. Then remove rinds, which may be ground and used in the manufacture of head cheese, liver sausage, or blood and tongue sausage.

After rinds are removed from steam jacketed kettle, skim grease from meat liquid and turn on steam, and allow to boil for about one hour, which gives meat liquid a stronger consistency. Then put about three thicknesses of cheese cloth over draw-off valve on steam-jacketed kettle, and strain meat liquid from kettle into a clean receptacle.

Then strain again through cheese cloth before mixing with the product in which the meat liquid is to be used. The straining removes all sediment and grease, and gives the meat liquid a transparent color.

If pigs' feet are being cooked in large quantities, the liquid from the feet may be saved and handled in the manner stated here, producing a very nice jelly.

The meat liquid is recommended only where the climate is cold, for the reason that when meat liquid is subjected to heat it will melt and spoil readily.

Edible Gelatine.—The majority of manufacturers use edible pulverized gelatine. To make gelatine water, take one pound of edible gelatine to 6 to 7 pounds of hot water. Stir the gelatine in the hot water until thoroughly dissolved. Then strain before using in the products.

The edible gelatine is highly satisfactory, as it will not melt when subjected to warm temperatures.

During the winter months it is not uncommon to use 50 per cent gelatine and 50 per cent meat liquid, but in warm weather it is advisable to use edible pulverized gelatine exclusively for best results.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Meat Shrinkage Allowances

Packers who are forced to buy a part of their requirements of cured meats are finding the price pretty high. They are therefore carefully checking up on weights, shrinkages, etc., to reduce costs to a minimum.

A Southern packer feels that he may not be getting full shrinkage allowances, and writes as follows regarding this:

Editor The National Provisioner:

Will you please tell me what the shrinkage allowance and saltage allowance on product should be? We are particularly interested in the shrinkage on dry cure bellies, and S. P. bellies, hams and picnics.

Board of Trade regulations are regarded as standard in the matter of salt and pickle allowance, and these are as follows:

"In case of no specific agreement, the saltage allowed on bulk meats shall be one per cent; but should the buyer or seller object, the inspector shall sweep as many drafts as he may consider necessary, and the percentage so determined shall be binding on both parties.

"One per cent of drainage shall be allowed on barrelled pork, four per cent on sweet pickle hams, and five per cent on sweet pickle picnics and sweet pickle bellies."

To Pack Butter in Tins

Some packers who handle produce also pack butter in tins or cans. If this is shipped long distances in cool climates there is little trouble with it, but where it is packed for shipment to hot climates great care must be exercised if a high grade product is to result.

A Northern packer has been packing butter in tins, and has not had satisfactory results. He says:

Editor The National Provisioner:

We would appreciate it very much if you could give us information on the methods used for preparing canned butter. To date we have attempted several processes but none of them are entirely satisfactory to us.

The inquirer has been only partially successful in putting up butter in tins and wants to know the best methods used for preparing canned butter.

Tinned butter is usually shipped to the tropics and frequently exposed to high temperatures for long periods without refrigeration. In view of this it is very desirable that the butter have the best keeping qualities in order that it may withstand unfavorable conditions. Such butter is made from cream of low acidity.

The tinned butter prepared for the U. S. Navy has remarkably good keeping qualities. It is prepared according to the following specifications:

The butter shall be fresh, made from fresh pasteurized cream (held at a temperature of 145 deg. F. for 25 minutes, or at 176 deg. F. for an instant), none of which shall contain or shall have contained more than 0.234 per cent of acid, calculated as lactic acid, nor shall the cream contain more than 35 per cent butter fat.

The butter shall be strictly of the highest grade of creamery butter at least two-thirds of which must score on the basis of sweet cream butter, not less than 95 and the rest not less than 94 when made.

Moisture in the finished product at time of packing must not exceed 13½ per cent.

There must be no preservative used other than common salt, and that shall be at a rate giving not less than 2½ per cent or more than 3¼ per cent salt in the finished product at the time of packing.

Butter under these specifications is packed in 5 lb. tins, net weight.

The tins are packed completely full, leaving no air space. They must be thoroughly clean, and fully sealed. The butter is to be packed within two hours after the time of churning.

Each tin is hermetically sealed by mechanical process, without the use of solder. As soon as the butter is packed and until it is placed in cold storage, it is kept at a temperature below 50 degs. F.

As these specifications produce a high-grade butter that will keep with practically no deterioration for eight to ten months, in cold storage, they would seem to be worth following in preparing butter for export commercially or for domestic use as canned or "tinned" butter.

WAY TO IDENTIFY HOGS.

A method for identifying hogs after they are slaughtered has been devised by Dr. F. E. Murray, veterinarian of the U. S. Department of Agriculture.

There are various reasons for wanting to identify hogs after they are slaughtered, but the department's special interest is for detecting the origin of any diseased hogs found at the slaughtering places, and to trace the channels through which infection spreads.

A simple instrument for placing a tattoo mark on hogs consists of a metal holder about 18 in. long, slotted to receive five blocks of babbitt metal, in which phonograph needles are embedded, with the points protruding about a quarter of an inch. The needles are arranged to form numbers and letters.

Ordinary black automobile enamel is used as a tattooing pigment, and is applied to the needle points with a brush. The mark is applied by merely striking the hog smartly with the instrument, usually on the fore part of the back. This tattooing is said to cause no injury to the meat or inconvenience to the hog.

The instrument is described in Miscellaneous Circular No. 57 of the U. S. Department of Agriculture. It may be of interest to packers who desire to mark hogs for some special identification after slaughter.

Make Right

A packinghouse foreman with a lot of practical experience has been visiting a number of pork packing plants recently.

He kept his eyes open—and what he saw was a lot!

He will tell what he saw in THE NATIONAL PROVISIONER, and will draw some practical conclusions. There will be "Don'ts" and "Do's" all the way from the shackling pen to the curing cellars.

Watch for "The Foreman."

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Henry Burkhardt Packing Co., Dayton, Ohio. For hams and bacon. Trade Mark: THE HONEY BEE BRAND. Application serial No. 224,319. Claims use since Jan. 1, 1900.



American Provisions Export Company, Chicago, Ill. For S. P. meats, D. S. meats, lard, pork livers, dressed hogs, pork offal, etc. Trade Mark: APEC BRAND. Application serial No. 224,371. Claims use since Jan. 17, 1922.

St. Louis Independent Packing Co., doing business as Missouri Butterine Co., St. Louis, Mo. For margarine. Trade Mark: DUPLEX. Application serial No. 226,171. Claims use since Nov. 16, 1917. For margarine. Trade Mark: WORKWELL. Application serial No. 226,172. Claims use since April 27, 1920.

TENDEROLL

Jacob Forst Packing Company, Kings-ton, N. Y. For smoked pork tenderloin. Trade Mark: TENDEROLL. Application serial No. 214,543. Claims use since April 15, 1925.

Western Sausage & Provision Co., New York, N. Y. For salami and sausage. Trade Mark: MARCA. Application serial No. 224,438. Claims use since July 1, 1921.

BUYING COD AND BREAST FATS.

The admission of cod, kidney and breast fats, bearing the marks of federal inspection into official establishments for edible purposes is permitted, under the following conditions:

Cod, kidney, and breast fats bearing the marks of Federal inspection, as well as unmarked, broken, or cut pieces thereof, which are identified by inspectors as parts of cod, kidney, or breast fats, may be admitted into official establishments for edible purposes, provided the fats are sound, clean and otherwise fit for human food.

Do you use this page to get your questions answered?

Automatic Temperature Control Gives Better Yields and Improved Products from Steam Cookers

Sylphon

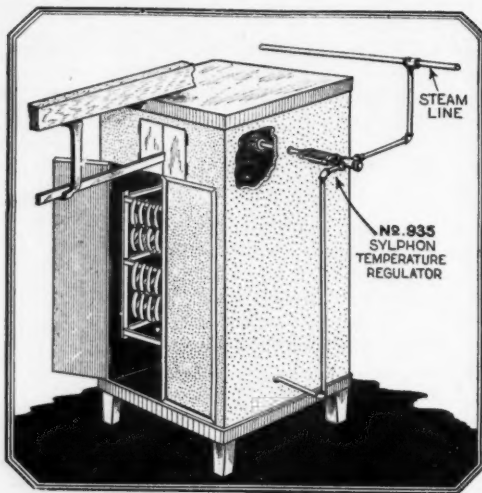


No. 935 Sylphon Temperature Regulator for control of steam cooking boxes.



The Secret of Automatic Control

Every Sylphon Temperature Regulator contains the well-known Sylphon bellows, on which the operation of the instrument is based. It is the most flexible, accurate and durable expansion unit known to engineering science.



No. 935 Sylphon Regulator installed on Steam Cooking Box for Ham or Sausage. Exact cooking temperature is maintained at all times.

There is one best temperature for cooking ham and sausages in steam boxes. A Sylphon Temperature Regulator installed on this equipment will accurately and automatically maintain this one best temperature, day in, day out, without requiring any attention whatsoever.

You will avoid the loss of weight, and the dry and shrunken appearance of your product due to overcooking. You will not get hams and sausages with poor flavor and bad keeping qualities, due to undercooking.

Your product will always have the same uniform high quality that leads to increased demand, and eliminates losses due to claims and returns.

Easily Installed—and Permanent

A Sylphon Temperature Regulator is easily installed by any mechanic, and once it is set, requires no attention or repairs. Note that this regulator has no outside accessories of any kind. It is foolproof and everlasting.

Ask us to send further details on the value of automatic temperature control in the meat packing industry, and a copy of Bulletin NP-105.

THE FULTON COMPANY KNOXVILLE, TENN.

ORIGINATORS AND PATENTEES OF THE SYLPHON BELLOWS

Sales offices in: NEW YORK, CHICAGO, DETROIT, BOSTON, PHILADELPHIA, and all principal cities in the U. S.

European representatives: Crosby Valve & Engineering Co., Ltd., 41-42 Foley St., London, W. I., England. Canadian representatives: Darling Bros., Ltd., 120 Prince St., Montreal, Canada.

TRADE GLEANINGS.

D. M. Duddleston has sold the Stewardson Packing Company, Stewardson, Ill., to Floyd F. Yakey.

The cottonseed oil mill of the Cold Press Mills, Inc., at Lamar and Park avenues, Memphis, Tenn., was recently destroyed by fire. Loss was estimated at \$150,000.

Riverside Packing Company has been incorporated at 817 Water street, Jackson, Mich., with a capital stock of \$75,000, to handle and deal in meats and meat products.

The Morris & Company branch house in Memphis, Tenn., has recently been enlarged and remodeled. A public "open house" was held to celebrate the completion of the work.

A wholesale meat market, known as Baron & Kamesch, Inc., has been incorporated at 1702 N. Clark street, Chicago, by Philip A. Kamesch, Fred A. Baron and Morris E. Palman.

J. C. Colbert, formerly general manager of the Danzies Packing Company, Decatur, Ill., has been made general superintendent of the Springfield Packing Co., Springfield, Mo. Mr. Colbert has had many years of packinghouse experience.

A new horse slaughtering and packing plant has been established in Butte, Mont., to produce canned horse meat for European consumption. This plant, known as the Montana Horse Meat Products Company, is the second establishment of its kind to be built in this country in recent months, there being one already in operation in Freeport, Ill.

Construction has been started on the second big unit of the new packing plant being erected in Tacoma, Wash., by the Carstens Packing Company. The new section, which will cost around \$250,000, will house the sausage department, lard refinery, smoke houses and beef coolers. It is hoped to have the new unit in operation by the first of September. By erecting its new plant a section at a time, production is not interfered with.

NUMBER OF CATTLE ON FEED.

The number of cattle on feed for market in the Corn Belt States on April 1, 1926, was practically the same as on April 1, 1925, according to the estimate of the U. S. Department of Agriculture. All of the important feeding states east of the Missouri River reported as many or more cattle on feed than last year. The states west of the river reported less.

Reports from feeders bear out market opinion that the weakness of the fat cattle market during the last two months has been discouraging to feeders in spite of the low price of corn. The narrow margin between feeding cattle and fat cattle prices has also tended to discourage feeding.

Feeders reported intentions as to months of marketing show a much larger percentage for April and May than did last year's reports. Shipments of feeder cattle into the Corn Belt states during January, February and March this year were about the same as during the same months last year.

During January and February the percentage of heavy feeders over 1,000 pounds was somewhat larger this year than last, as was also the percentage of feeding cows and heifers; other weights of steers, especially the lighter ones and calves showed considerable decreases.

Any marked improvement in fat cattle prices during the next three months may be expected to increase feeding above present indications in states where large surplus supplies of corn are reported, the department adds.

How Do You Figure When You Buy Hogs?

Much has been said of the shortage in hog supplies, but the runs for March exceeded those of March a year ago, and compare favorably with the average runs for that month over a period of years.

In fact, the hog receipts of the past month in total number of pounds far exceeded those of a year ago, as the hogs were heavier, averaging 20 lbs. more at some markets, and at others being the heaviest for March in more than fifty years.

Average prices at Chicago throughout the month were something above \$12, which means that packers put a lot of product into cure at a high

figure. The cheaper cuts went in at 15c to 18c a pound, as well as the high-priced cuts. THE NATIONAL PROVISIONER DAILY MARKET SERVICE price lists show many standard cuts, both fresh and cured, selling below these figures.

The fluctuations in the hog market have been difficult to understand. As soon as the market shows a decline, some element on the buying side forces prices back to their high level. The differential between light and heavy butcher hogs has been much smaller than would logically be expected in view of the consumer demand for product.

The average price of hogs is too high for packers to realize a return on product at present quotations. With probable increased runs of hogs at continuing heavy weights, there appears little prospect of improved prices for cured product. Then, too, the season is rapidly approaching when fruits and vegetables enter into sharper competition with meat.

These are some of the things that packers must take into consideration in figuring the price they can pay for hogs.

The following "Short Form Hog Test," worked out on the basis of hog and product prices at Chicago on April 8, 1926, furnishes a fair example of the returns on hogs the day they are cut.

The form can be adapted readily so that any packer can know exactly how hogs are cutting out in his plant.

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of April 8, representing actual transactions, Chicago, that date.

Product.	Avg.	160 to 180 lbs.			Avg.	180 to 220 lbs.			Avg.	225 to 250 lbs.		
		Percent live wt.	Price.	Amount.		Percent live wt.	Price.	Amount.		Percent live wt.	Price.	Amount.
Reg. Hams	10/12	13.90	.23 $\frac{3}{4}$ ¹	\$3.30	14/16	13.75	.22 $\frac{3}{4}$ ¹	\$3.13	14/18	13.00	.22 $\frac{1}{2}$ ¹	\$2.93
Picnics	4/5	5.50	.16 $\frac{1}{4}$ ²	.89	5/7	5.60	.15 $\frac{1}{2}$ ²	.87	6/8	5.50	.14 $\frac{3}{8}$ ²	.79
Boston Butts		4.10	.21 $\frac{1}{2}$ ³	.88		4.00	.21 $\frac{1}{2}$ ³	.86		4.00	.21 $\frac{1}{2}$ ³	.86
Pork Loins (blade in) ..	6/8	9.50	.26 $\frac{1}{2}$ ³	2.52	8/10	9.10	.25 $\frac{1}{2}$ ³	2.32	10/12	8.75	.23 $\frac{1}{2}$ ³	2.06
Bellies	8/10	11.50	.26 $\frac{1}{4}$ ²	3.02	8/14	10.70	.23 ²	2.46	12/16	5.00	.18 $\frac{3}{8}$ ³	.93
Bellies									16/20	6.25	.17 $\frac{1}{2}$ ⁴	1.09
Fat Backs									8/12	4.50	.08 $\frac{5}{8}$ ⁴	.39
Plates and Jowls		1.75	.09 $\frac{3}{8}$ ⁴	.17		2.00	.09 $\frac{3}{8}$ ⁴	.19		2.00	.09 $\frac{3}{8}$ ⁴	.19
Raw leaf		1.75	.12 $\frac{1}{8}$ ²	.21		2.00	.12 $\frac{1}{8}$ ²	.24		2.30	.12 $\frac{1}{8}$ ²	.26
P. S. lard, rend. wt.		11.70	.1305	1.53		13.75	.1305	1.80		11.75	.1305	1.53
Spare ribs		1.15	.15 ⁴	.17		1.00	.15 ⁴	.15		1.00	.15 ⁴	.15
Lean trimmings		1.60	.10 $\frac{3}{4}$ ⁴	.17		1.50	.10 $\frac{3}{4}$ ⁴	.16		1.50	.10 $\frac{3}{4}$ ⁴	.16
Rough feet		1.60	.02 $\frac{1}{2}$.04		1.25	.02 $\frac{1}{2}$.03		1.25	.02 $\frac{1}{2}$.03
Tails		0.15	.12	.02		0.10	.12	.01		0.10	.12	.01
Neck bones		0.80	.05	.04		0.65	.05	.03		0.65	.05	.03
Total cutting yield		65.00				65.40				67.55		
Total cutting value (100 lbs. live wt., Chicago)				\$12.96				\$12.25				\$11.41

¹ $\frac{3}{4}$ c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc. The discount on account of the percentage of No. 2 hams is also included in this deduction.

² $\frac{1}{2}$ c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc.

³ 1c per pound has been deducted for selling and delivery expense and for shrink.

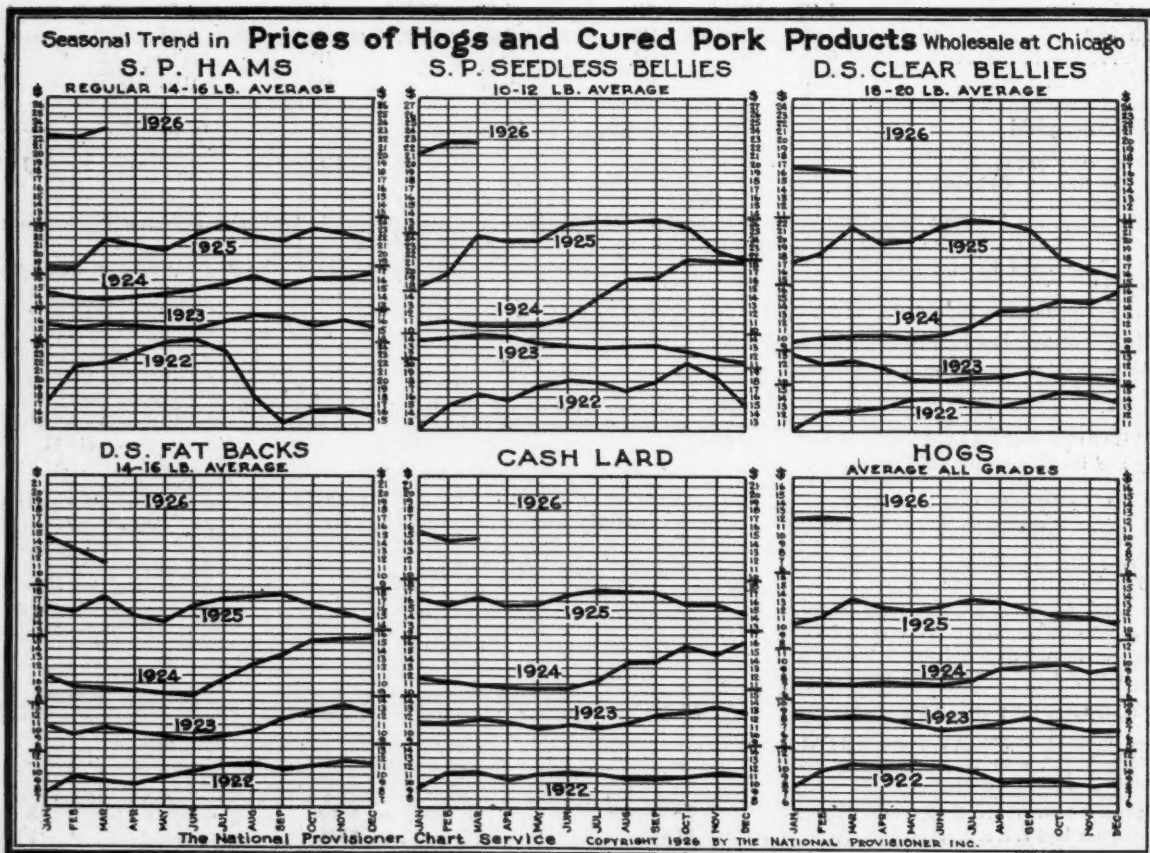
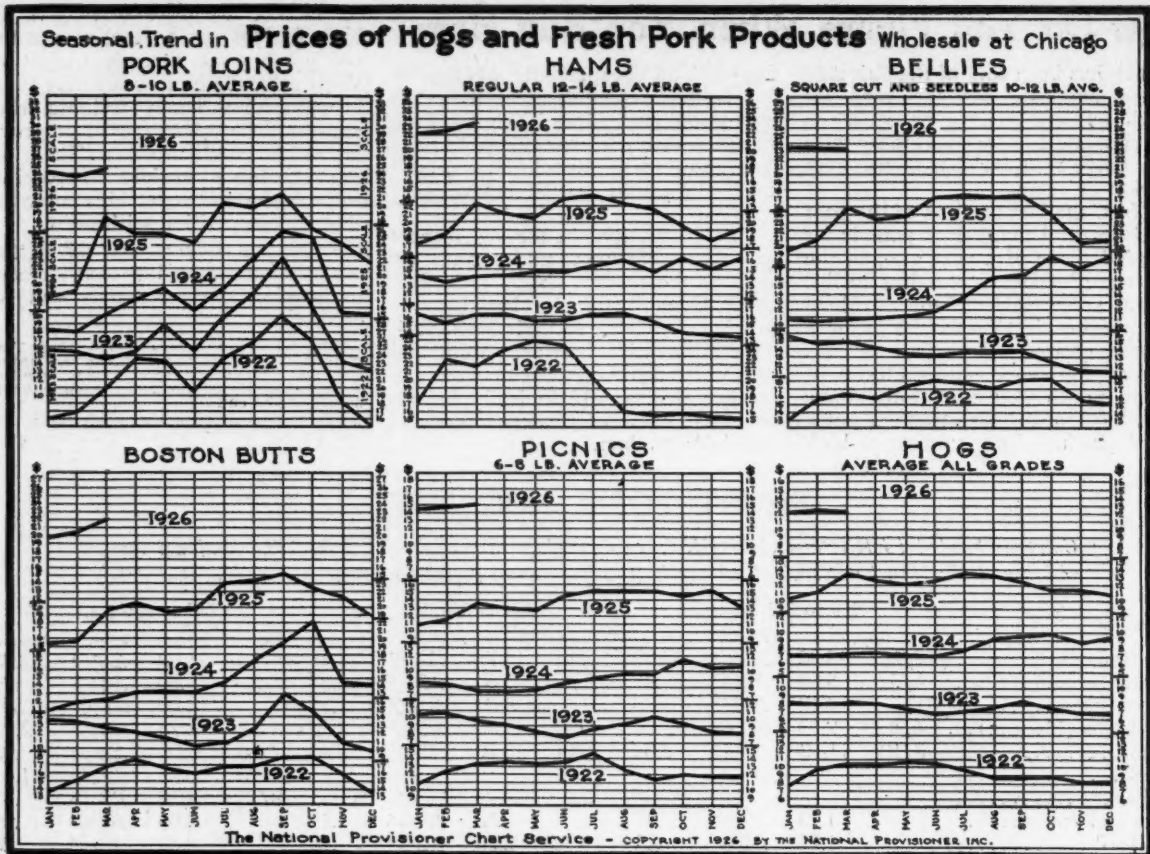
⁴ 1c per pound has been deducted for labor and expense in curing.

All prices are figured on a loose basis.

Here's where you figure your net returns (based on 100 lbs. live weight, Chicago):

TOTAL CUTTING VALUE (from above)	\$12.96	\$12.25	\$11.41
Edible and inedible killing offal value67	.60	.52
TOTAL GROSS VALUE	\$13.63	\$12.85	\$11.93
CHARGES			
Hogs cost alive per 100 lbs.			
Add freight, bedding, etc., if any	\$13.75	\$13.25	\$12.35
Buying, driving, labor, refrigeration, repairs and plant overhead60	.50	.45
Killing condemnations and death losses in transit (say 1 per cent of live cost)14	.13	.12
TOTAL OUTLAY per 100 lbs. alive:	\$14.49	\$13.88	\$12.92
Deduct TOTAL OUTLAY from TOTAL GROSS VALUE to get profit or loss per 100 lbs.			
Loss per cwt.	\$.86	\$1.03	\$.99
Loss per hog	\$1.46	\$2.06	\$2.35

The cost figures and expense deductions given above are furnished by a representative packing company. They are merely for purposes of illustration, and undoubtedly will vary slightly from the figures of other companies.



For comment on these charts see the opposite page.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Unsettled—Futures Lower—Cash Demand Slow—Exports Moderate—Hogs Steadier.

The future market on provisions and lard has been under pressure, and lard declined to the lowest prices of the movement, with only a quiet business at the decline. With the market at the low point down about 2c from the high in January, there has been a little bit of disposition to take a less pessimistic view of the situation.

The monthly stock statements were somewhat of a surprise and led to quite a little selling. The figures showed a larger gain in lard than had been anticipated, but the total stocks were about 46,000,000 lbs. less than at the corresponding time last year. The decrease in stocks of meats was small, but the total supply of meats is 47,000,000 lbs. less than last year.

Big Gain in Lard Stocks.

The stocks of products at the principal Western points showed a gain in lard stocks for the month of 10,000,000 lbs., but the grand total is less than half of last year, so that this condition does not make a bearish one on the lard supply. In meats there was a small decrease for the month with the total less than two-thirds of the total on hand a year ago.

Opinions are quite divided as to the immediate movement of the market. It is stated that some packers are putting fat-backs into the lard tank in order to get rid of the supply, notwithstanding the fact that the stocks of all meats are so much smaller than last year. Fat-backs have been a drag on the market for a while, and the only outlet seems to be the lard kettle.

A report by a Chicago statistician that

the supply of hogs in the country at the end of March was about 2½ per cent in excess of last year confirmed predictions of THE NATIONAL PROVISIONER and surprised those who put faith in the government hog surveys. The movement of hogs has been fairly good, but the conditions have been particularly depressing in the past few days.

At the low point hogs were down below the 12c average for a day or two, being the lowest prices since early January. The low point came at the end of March, and was \$11.45 average, which compared with about the same price in early January. The low point of the winter was in December at \$10.40.

From the \$11.45 price the market rallied at the close of last week to \$12.25, and has been about steady this week.

Little Change in Exports.

The export situation is practically unchanged. The outward movement of lard and meats continues slow and the lower price does not seem to have very much influence in the European buying. The demand is fairly steady but not persistent.

It is quite possible that foreign buyers have been influenced by the steadily declining tendency of the product market in the past two months and particularly in the past month and are waiting for some indication of a reasonable level to begin buying.

The hog corn ratio has continued very favorable for feeders so that the profit in the corn is particularly good. This is possibly resulting in every effort being made to increase the supply of hog for later movement, and this may be the basis of the prediction of a Chicago statistician that the hog supply would be 2½ per cent larger than last year.

At the seaboard there has been a rather indifferent export interest in lard, with buying of only a spasmodic character and without much feature, the buying being apparently influenced somewhat by the price rather than by the idea of a turn in the market or exhaustion in supplies abroad.

The outside interest in the market for future deliveries is very quiet at the present with the swing of prices for the time being influenced by a slow domestic demand before export interest and the break in oil at New York. The sharp decline in the oil market resulted in some pressure on lard and possibly was caused by the theory that a decline in oil would stimulate further active consumption of oil at the expense of lard.

PORK.—The market was barely steady with demand slow with mess quoted at \$35@36 at New York; family, \$38@40; fat backs, \$27@31.

At Chicago mess pork was quotable at \$34.

LARD.—Demand was limited and the market weak with futures with prime western quoted at 14.45@14.55; middle western, 14.25@14.35; city, 14½; refined continent, 14¾; South American, 15¾; Brazil kegs, 16¾c; compound, 14@14½.

At Chicago regular lard in round lots quoted at 7½c under May, loose lard 95c under May and leaf lard 107½ under May.

BEEF.—The market was dull and easier with mess New York quoted at \$24@27; packet, \$21@23; family, \$24@26; extra India mess, \$45@47; No. 1 canned corned beef, \$3; No. 2, \$8.25; 6 lbs., \$18.50; pickled tongues, \$55@60, nominal.

SEE PAGE 39 FOR LATER MARKETS.

Trend of Trade in Light vs. Heavy Pork Products

The charts on the opposite page, which are part of THE NATIONAL PROVISIONER MARKET SERVICE series, show the trends of fresh and cured pork product and live hog prices at Chicago, for the first three months of 1926, with comparisons for the four years previous.

Dry salt meats and lard have been the slow items on the provision list during March, with a fairly good market on practically all fresh cuts. Sweet pickle meats moved into consumption rather freely during the month and stocks declined considerably.

Fresh Pork Products.

Loins.—Light loins held fairly steady to strong during the month, due to the very light supply of these averages, but the medium and heavier weights showed a decline in price, as production ran largely to the 12/15 lb. average. This seemed more than adequate at times for the demand.

Hams.—Light green regular hams advanced to high levels on limited supplies and strong demand for the Easter trade. At the same time packers enjoyed a considerable export business on these averages cured. The heavy green hams have been moderately active, with selling prices steady to easy.

Bellies.—Green bellies have held steady to easy, with a good movement through regular trade channels. The 10/12 av. has been in a particularly strong position, due to the light supply of 6/8 and 8/10 averages.

Boston Butts.—In addition to the usually strong demand for this cut, the high price of regular hams stimulated business on Boston butts, and the good demand for the Easter trade made a sharp increase in price, reaching the highest level since October. The demand for this product in straight cars has also been good.

Picnics.—The picnic market showed continued strength, the lighter averages especially being in demand for the trade desiring something cheaper than light regular hams. The practice of boning out heavy picnics for lean sausage trimmings has been continued.

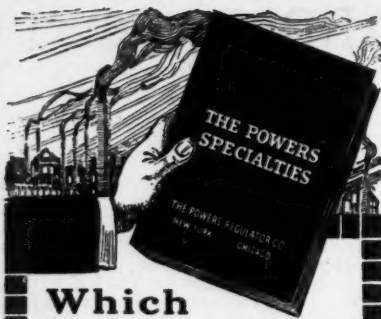
Cured Pork Products.

S. P. Hams.—The continued shortage of light and medium weights of both green and S. P. hams brought the cured product to the highest price in months. The demand for the Easter trade was good for both domestic and export consumption.

S. P. Bellies.—There has been a continuous good demand for light S. P. bellies, the stocks of this product showing considerable decline during the month. Production is light, the bulk of the product running to the heavier averages. Prices held practically at the high level reached during February.

D. S. Bellies.—The price level of this product shows a downward trend during the month. Trade demand was poor, owing to the slowness of work in the South, where weather conditions have been unsatisfactory. There has been little disposition to sacrifice the product, and stocks showed considerable accumulation during the month.

D. S. Fat Backs.—This product declined sharply in price during March. There has been practically no export outlet, and the domestic market has been slow. The low price of lard



Which do you want?

We have heat regulators for every process in the packing industry. Check the one that is making you trouble and find out what we can do for you. No obligation.

- | | |
|--|---|
| <input type="checkbox"/> Hog scalding vat | <input type="checkbox"/> Smokehouse |
| <input type="checkbox"/> Dehairing machine | <input type="checkbox"/> Drying room |
| <input type="checkbox"/> Ham cooking vat | <input type="checkbox"/> Retort |
| <input type="checkbox"/> Steaming cabinet | <input type="checkbox"/> Hot water tank |

THE POWERS REGULATOR CO.

35 years of specialization in temperature control
2725 Greenview Ave., Chicago
New York Boston Toronto
and 31 other offices. See your telephone directory
(3170)

furnished no incentive to market this product by the lard kettle route.

Lard.—Lard held steady to strong during the month, in spite of the slow trade. There was considerable increase in stocks on hand at the end of the month, which resulted in a price decline early in April. The slow demand for fat backs has also cast a shadow on the lard market.

Hogs.—Average hog prices held above \$12 during the entire month, the highest since September. Well informed private sources estimate hogs on farms at 2½ per cent greater than at this time a year ago, with an increase of 6.4 per cent in the number of breeding sows. This has less influence on immediate hog prospects than on the outlook for the summer and fall runs. Many observers believe that the hog runs are certain to continue to increase over those of a year ago, and that the hogs will come much heavier than those of last year.

The packing industry can readily handle the situation if hogs can be

bought at a level that will permit product to move into the channels of trade at a price attractive to the average housekeeper. Otherwise there is a possibility of some cuts, at least, backing up to the time of heavier runs of lighter and more desirable hogs.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States, during the week ending April 3, 1926, with comparisons, are reported as follows by the U. S. Department of Commerce:

Hams and Shoulders, Including Wiltshires.

	Week ending—				July 1, 1925*
	Apr. 3, 1926.	Apr. 4, 1926.	Mar. 27, 1926.	Apr. 3, 1926.	
	M lbs.	M lbs.	M lbs.	M lbs.	
Total	2,006	3,050	1,672	160,495	
To Belgium			3	3,532	
Germany				698	
Netherlands				136,279	
United Kingdom	1,803	2,562	1,506	1,539	
Other Europe				4,887	
Canada	29	128		8,771	
Cuba	241	347	132	4,889	
Other countries	23	22	31		

Bacon, Including Cumberlands.

	Apr. 3, 1926.	Apr. 4, 1926.	Mar. 27, 1926.	Apr. 3, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	4,926	4,103	4,432	157,712
To Belgium	23	152	8	4,936
Germany	211	109	243	9,499
Netherlands	218		172	34,392
United Kingdom	4,119	3,755	3,956	95,940
Other Europe	267	26	230	19,729
Canada	87		145	5,490
Cuba		68	30	14,958
Other countries	1	8	8	1,860

Lard.

	Apr. 3, 1926.	Apr. 4, 1926.	Mar. 27, 1926.	Apr. 3, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	12,508	6,355	14,979	522,441
To Belgium	23	70	1,015	13,338
Germany	3,066	796	5,819	157,102
Netherlands	335	298	257	34,392
United Kingdom	5,909	2,385	4,828	139,754
Other Europe	778	607	258	29,027
Canada		102	113	8,749
Cuba	1,869	1,582	1,923	58,787
Other countries	298	455	796	61,322

Pickled Pork.

	Apr. 3, 1926.	Apr. 4, 1926.	Mar. 27, 1926.	Apr. 3, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	200	104	410	21,319
To Belgium				248
Germany			50	427
Netherlands				53
United Kingdom	11	4		2,178
Other Europe	15		2	1,902
Canada	68	20	234	6,265
Cuba	38	30	12	3,398
Other countries	68	50	106	6,848

TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	2,006	4,926	12,508	200
Boston				8
Detroit	386	246	508	
Port Huron	114	140	46	
Key West	241		1,254	
New Orleans	23	1	913	106
New York	75	4,350	8,843	24
Philadelphia			151	
Portland, Maine	1,267	183	792	2

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Exported to			
United Kingdom (Total)	1,803	4,119	
Liverpool		372	2,755
London		16	502
Manchester	71		5
Glasgow			524
Other United Kingdom	1,344		333

	Lard, M lbs.
Exported to	
Germany (Total)	3,096
Hamburg	3,096
Other Germany	

*Revised to February 28, 1926.

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

918 E. Main St.

Louisville, Ky.

Sawdust

All Kinds

Hardwood for Smoking

Softwood for Cooler Floors

We ship everywhere in carloads or less. Write or wire for our prices before ordering elsewhere. Samples submitted.

Frank Miller & Sons

3611 Auburn Ave.,

Chicago, Ill.

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, and onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

For Sale Cheap Machinery

2 Rendering Tanks, cone shaped bottoms and concave heads; size 5' by 10'.

3 Rendering Tanks 4½' by 14½', first-class condition.

Just the right equipment for rendering, dead animal plant or for storage.

Atlan Soap Works, Inc.

142 Logan Ave. Jersey City, N. J.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The outstanding feature in the tallow market the past week was a continued lack of demand and a further drop of $\frac{1}{8}$ c in the price. Hand-to-mouth buying on the part of consumers, a heavy tone in all competing articles, further reports of dullness in the soap trade, and arrivals of South American and Australian tallow here, although placed on old orders, made for a rather weak undertone.

Sentiment was greatly depressed, and it was evident that buyers and sellers were well apart in their ideas. At New York special was quoted at $8\frac{3}{4}$ c; while extra was available at $8\frac{3}{4}$ c ex-plant, and special quoted at $9\frac{1}{2}$ @ $9\frac{3}{4}$ c.

At Chicago the tallow market was fairly active and barely steady, although a fair demand was reported with edible quoted at $9\frac{1}{2}$ c; fancy, 9c; prime packer, $8\frac{3}{4}$ @ $8\frac{1}{2}$ c; No. 1, $8\frac{1}{2}$ c; No. 2, $7\frac{1}{2}$ c.

There was no auction at London on Wednesday, April 7th, owing to continued Easter holidays. At Liverpool Australian tallow was unchanged for the week with fine quoted at 43s, and good mixed at 41s 9d.

STEARINE—A very weak market developed in stearine, with a slow demand, the result of dullness apparently in the compound trade. Oleo at New York was reported to have sold as low as $10\frac{1}{8}$ c, a decline of $\frac{1}{8}$ c compared with last week.

At Chicago, the market was dull and barely steady with oleo quoted at $11\frac{1}{4}$ c.

OLEO OIL—The market was inactive and barely steady, influenced by the developments in other oils and greases and also by hand-to-mouth consumers' interest. At New York extra was quoted at 13c; medium, $12\frac{1}{4}$ c; lower grades, $11\frac{1}{4}$ c. At Chicago extra steady at $12\frac{1}{4}$ c.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL—An easier market owing to a dull demand and further weakness in raw materials featured this market the past week. At New York edible quoted at $17\frac{1}{8}$ c; extra winter, $13\frac{1}{2}$ c; extra, 13c; extra No. 1, $12\frac{1}{4}$ c; No. 1, $12\frac{1}{2}$ c; No. 2, $12\frac{1}{2}$ c.

NEATSFOT OIL—Weakness in raw materials had a depressing effect on the market, helped by continued dullness in actual trade. At New York pure quoted at $16\frac{1}{4}$ c; extra, $12\frac{3}{4}$ c; No. 1, $12\frac{1}{2}$ c; cold test, $20\frac{1}{2}$ c.

GREASES—While the market was inactive, prices were somewhat easier with a further drop in tallow and weakness in all other soapmakers' materials. Even at the decline, a lack of demand was in evidence and sentiment in the main was greatly depressed, owing to the general situation prevailing in the grease markets.

With buyers backing away from the greases, sentiment was generally bearish and reports of heavy importations of palm kernel and olive oil foots appeared to have some bearing on the situation.

At New York yellow and choice house quoted at $7\frac{3}{4}$ @ 8 c; A white, $8\frac{1}{2}$ c; B white, $8\frac{1}{4}$ c; choice white, $9\frac{1}{4}$ c, nominal.

At Chicago trade was moderate, prices barely steady with choice white quoted at $8\frac{3}{4}$ @ $8\frac{1}{2}$ c; A white, $8\frac{1}{2}$ @ $8\frac{3}{4}$ c; B white, $8\frac{1}{2}$ c; yellow, 8 @ $8\frac{3}{4}$ c; brown, $7\frac{1}{4}$ c.

Packinghouse By-Products

Blood.

Chicago, April 8, 1926.

Prices gained 15-25c per unit ammonia over last week, with domestic high-grade ground held at \$4.25 and South American at \$3.50 c. i. f.

	Unit ammonia.
Ground	\$4.10@4.25
Crushed and unground.....	3.75@4.00

Digester Hog Tankage Materials.

An advance of 25c per unit ammonia was recorded for most grades, 11@12 per cent receiving most favor. Fancy unground meat scrap material reached \$4.50, best digester unground \$4.25 and liquid stick in double head packages \$2.75, with sellers' tanks priced at \$3.00.

	Unit ammonia.
Meat scrap material, unground.....	\$4.25@4.50
Ground, 9 to 12% ammonia.....	4.15@4.40
Unground, 10 to 13% ammonia.....	4.00@4.25
Unground, 7 to 9% ammonia.....	3.75@3.90
Liquid stick, 8 to 12% ammonia.....	2.75@3.00

Fertilizer Materials.

Sellers were busy marking up prices and buyers were just as busy trying to mark them down. As a result scant trading was effected. High-grade ground was held as high as \$3.25 and most grades of unground brought \$2.65@2.85. Unground bone tankage reached \$18.00 per ton. Several forward contracts of hoof meal were bought at \$3.25, with grinding hoofs at \$35.00 per ton.

	Unit ammonia.
High grade, ground, 10-12% ammonia.....	\$3.10@ 3.25
Lower grade, ground, 6-9% ammonia.....	2.85@ 3.00
Medium to high grade, unground.....	2.75@ 2.90
Lower grade and renderers', unground.....	2.50@ 2.65
Bone tankage, unground.....	2.85@ 3.10
Hoof meal.....	3.25@ 3.35
Grinding hoofs, per ton.....	33.00@35.00

Bone Meals.

There was nothing wrong with the demand, but sellers and buyers were too far apart in their price views to admit of much trading. Call was chiefly for unground.

	Per Ton.
Raw bone meal.....	\$30.00@38.00
Steam, ground.....	28.00@32.00
Steam, unground.....	25.00@27.00

Cracklings.

Prices were advanced this week. A big reduction in the offal accounts for the comparatively short supplies of both soft pressed and hard pressed at this time of the year.

	Per Ton.
Pork, according to grease and quality.....	\$75.00@85.00
Beef, according to grease and quality.....	45.00@70.00

Bones, Horns and Hoofs.

There was good demand for house-run in mixed carload lots at prices indicated below, both for prompt shipment and future contracts.

	Per Ton.
Horns, unassorted.....	\$50.00@175.00
Hoofs, unassorted.....	34.00@ 35.00
Round shin bones, unassorted.....	45.00@ 47.50
Flat shin bones, unassorted.....	42.00@ 45.00
Thigh, blade and buttock bones, unassorted.....	40.00@45.00

(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatine Stocks.

Supplies for this time of the season are unusually light, which has prevented the seasonable break in prices.

	Per Ton.
Klip and calf stock.....	\$30.00@35.00
Rejected manufacturing bones.....	38.00@40.00
Horn piths.....	34.00@35.00
Cattle jaws, skulls and knuckles.....	35.00@36.00
Sinews, pizzles and hide trimmings.....	22.00@23.00

Animal Hair.

Best coil dried winter reached 5c per lb. and summer $3\frac{1}{4}$ c. Processed grey winter was held at 12c, and summer sold at $7\frac{1}{4}$ c.

	Per Pound.
Coil and field dried.....	$3\frac{1}{4}$ @ $5\frac{1}{4}$
Processed.....	$7\frac{1}{4}$ @12
Dyed.....	$8\frac{1}{4}$ @13
Cattle switches (115 for 100), each.....	4 @ 5

Pig Skin Strips.

Sellers were asking 8c for best No. 1 tanner grades, and 6c for unassorted edible, which prices were considerably higher than buyers would entertain.

	Per Pound.
No. 1, tanner grades.....	6 @ $7\frac{1}{4}$
Edible grades, unassorted.....	4 @ $5\frac{1}{4}$

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, April 7, 1926.—The demand for fertilizer materials is very much below last year at this time, and the usual call for carloads for rush shipment has not shown up. Reports from points further south are not very optimistic. The continued cold weather seems to be one contributing cause.

Ground tankage sold here this week at \$4.10@10c f.o.b. New York, and some lots can be bought for less, although most producers are asking this price.

Sulphate of ammonia has dropped in price because of numerous resale offerings. Nitrate of soda is being bought in limited quantities.

Unground dried herring fish scrap is being offered if made at \$4.00@10c f.o.b. fish factories Virginia, but buyers say the price is too high to be of interest.

South American offerings of tankage and blood are more limited than last week.

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending April 3, 1926, amounted to 3,654 metric tons, according to a cable to the U. S. Department of Commerce. Of this amount, 3,604 metric tons went to England.

LARD AND GREASE EXPORTS.

Exports of lard from New York April 1 to April 7, were 10,011,702 lbs.; tallow, none; greases, 480,000 lbs.; stearine, none.

E. W. SKIPWORTH

TRAFFIC
Rates—Claims—Service
Analyzed—Packers—Everywhere are Satisfied
Clients
012-014 Webster Bldg.
"Across from the Board" CHICAGO

DRYERS--EVAPORATORS--PRESSES RENDERING TANKS AND BY-PRODUCT MACHINERY

THE AMERICAN BY-PRODUCTS MACHINERY CO.
26 Cortlandt St., New York

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

LAABS



Mr. Wm. Laabs

Mr. William Laabs began his life work while a boy at school by helping a renderer of shop fats afternoons, holidays and in summer vacations. From picking over hide scraps and bones to driving the collection wagon, and later on from his work in the tank house, Mr. Laabs learned every detail of the rendering business.

Believing that money was to be made in it, he in time built an up-to-date Wet Rendering plant for himself. This plant was condemned because of state laws forbidding pollution of streams by waste waters and the nuisance caused by obnoxious odors. Mr. Laabs lost his savings and had to begin to build his future anew. He knew he could not change state laws or do business in defiance with them, so he made up his mind to develop a Sanitary and more Profitable Method of Rendering.

In this effort he has spent years of his time and all the money he could earn to put into it. After much work and many experiments, Mr. Laabs perfected his ideas and applied for patents covering his inventions.

A Wonderful Development Packing and Rendering

The Allbright-Nell Co., as a leader in the manufacture of packing house machinery and equipment, have backed their faith in the industry with liberal investments and tireless efforts over a long period of years. We have never hesitated to invest our earnings in research and experimental work in developing ideas and perfecting equipment.

As a result, we have made a great many mechanical and process contributions to the industry which have revolutionized departmental methods and created additional sources of revenue for the user. In short, we have attained our present standing in the industry by our accomplishments.

Our latest and greatest contribution to the industry is the Laabs Sanitary Rendering Processes and Apparatus. Our Mr. W. B. Allbright first became acquainted with Mr. William Laabs in the spring of 1924 and immediately recognized the exceptional merits of his process and brought Mr. Laabs to The Allbright-Nell Co. Since that time we have made numerous developments and have demonstrated that today it is by far the most economical and profitable method for rendering animal products.

To be imitated is the highest form of compliment, but

THE ALLBRIGHT

5323 So. Western Boulevard

Western Office: E. D. Skinner, 171 W. 43rd



Sanitary Rendering Processes and Apparatus

Development for the Meat Rendering Industries

piracy of inventions if not stopped will stop invention and destroy our full ability to serve the industry. There is a line beyond which imitation reaches the point of trespassing, and it becomes necessary to invoke legal protection of rights. Under the circumstances, we feel sure that the trade will appreciate the fact that we are forced into protecting our rights.

The inventions made by Mr. Laabs have been recognized by the grant of letters patent of the United States numbered 1,578,245, dated March 23, 1926, assigned to us; other patents are pending. The breadth and basic nature of this patent is indicated by the fact that claims have been granted covering effectively pressure rendering by steam pressure developed from the moisture contained in the materials, with or without vacuum periods.

The liability of using machinery and equipment which infringes patents, in many cases, is greatly misunderstood and we therefore, respectfully wish to point out that after the issue of such a patent the users are themselves liable for the use of the process irrespective of any assurances given them by makers of the equipment if we ourselves did not license the use of such process or of apparatus manufactured by our competitor.



Mr. W. B. Allbright

RIGHT-NELL CO.

on Boulevard, Chicago, Ill.

er, 172 W. 43rd Place, Los Angeles, Calif.

**LAABS
SANITARY
RENDERING
UNITS**

Mr. W. B. Allbright began his life work as chemist for N. K. Fairbank & Co., Lard Refiners, Chicago. His first work was to improve the refining methods of that period, and he did greatly improve the quality of lard by new processes developed by his efforts. From N. K. Fairbank & Co. he went to Swift & Company and for twelve years was in charge of all of Swift & Company's Lard Refineries.

Mr. Allbright is very proud and pleased to have been of service to the industry by introducing many important improvements and inventions, among the most important being:

New methods in refining lard which led to his invention of the **LARD COOLING ROLL** and the **CREATION OF THE COM-POUND INDUSTRY**.

New methods in **DEHAIRING HOGS** which have completely revolutionized this important department in nearly all the slaughtering plants of the world.

New method in the **INSPECTION OF HOG VISCERA** which has completely superseded the inspection equipment formerly used for this purpose.

MR. ALLBRIGHT'S LATEST AND WE BELIEVE GREATEST IMPROVEMENT FOR THE BENEFIT OF THE MEAT PACKING INDUSTRY IS THE LAABS SANITARY RENDERING PROCESSES AND APPARATUS.

Why Not Make the Difference Yourself?



Look up the quotations on "ground and unground" Tankage, and other materials in The National Provisioner. There is a difference of about \$3.50 per ton. On a hundred tons of tankage it means about \$350.00, or more than the price of a Newman Grinder.

There is no excuse to be without a Newman Grinder—no matter how large or small your plant may be. The Newman will grind Tankage, Blood, Raw Bone, Steamed or Dried Bone, Fertilizer, Glue, Hoofs, Horns, etc., etc., and all fertilizer materials. Three sizes.

A "Newman" will be a profitable investment, guaranteed to do your work better, faster and at the lowest cost and at a price of only—

\$300.00 to \$495.00
f.o.b. factory

The Newman Grinder & Pulverizer Co.
214-216 S. Wichita Street, Wichita, Kansas
Cincinnati Butchers' Supply Co., Distributors, Chicago, Ill.

COTTONOIL MEETING PLANS.

Plans are being perfected for the 30th annual convention of the Interstate Cottonseed Crushers' Association, to be held at the Roosevelt Hotel, New Orleans, La., May 12, 13 and 14.

General Counsel Christie Benet recently announced three important points to be discussed at the convention, and urged that everyone interested in cotton seed and its products make a special effort to attend the convention. The three points outlined by Mr. Benet are:

1. Discussion of standard grades of cotton seed.
2. Plans to collect and distribute by the daily press and by radio the prices paid for cotton seed throughout the cotton belt.
3. Standardizing and guaranteeing cottonseed meal.

Mr. Benet also announced that the new cottonseed meal publicity which is being prepared by the association in response to a resolution adopted at the last convention, is about ready for general distribution, and would be sent out in the near future.

MARGARINE MAKERS MEET.

The annual convention of the Institute of Margarine Manufacturers will be held in Washington, D. C., on April 15 and 16, 1926. Headquarters will be established at the Washington Hotel.

An interesting and instructive program has been arranged, and preparations are being made to accommodate a large crowd.

COTTONOIL MAN DIES.

Edwin H. Young, prominent dealer in cottonseed products, died at his home, 3619 Rawlins street, Dallas, Tex., recently at the age of 57. Mr. Young was very well known in the trade, and was one of the organizers of the Texas Cottonseed Crushers' Association. He was also a member of the Interstate Cottonseed Crushers' Association.

Mr. Young was born at Homer, La., on Oct. 9, 1868. He came to Texas when a young man, and for many years was one of the largest exporters of cottonseed products in Galveston. In 1912 he moved to Dallas and engaged largely in the domestic distribution of cottonseed products.

Mr. Young is survived by a widow, two sons, Edwin H., Jr., and John H., a daughter, Miss Fanny Hodges Young, and three brothers. Interment was at Shreveport, La.

TELEPHONE MAKES MONEY.

A net income of \$107,405,000 is reported by the American Telephone and Telegraph Company for the year 1925, out of a gross income of \$761,200,000, the net earnings being 6½ per cent of the amount invested in plant and other assets.

A total of \$365,000,000 was expended by the Bell system on new plant construction during the year, and 813,000 telephones were added in that period, making a total

New Orleans Logical Cottonseed Oil Market

It has required less than nine months to demonstrate the success of the New Orleans Refined Cottonseed Oil Contract Market, and the testimonies of those who have used it for hedging and for speculative purposes indicate its worth to the trade. As it has become better known, it has steadily broadened, and the narrowness which prevailed during the early stages of the market is no longer a cause for hesitancy on the part of traders.

THE CONTRACT is for 30,000 pounds of Refined Cottonseed Oil in bulk, and grading, weighing, certifying, etc., are done by employees of the New Orleans Cotton Exchange with the same exactness and thoroughness as prevails in the spot cotton department, and protected by an indemnity bond.

ASSOCIATES in the membership of the Exchange have been provided for this trade, with annual dues of \$200, and no shareholding requirement.

COMMISSIONS are fixed at \$20 per round contract for non-members, \$12 for associates and \$10 for full members, so that associates net \$8 per contract handled for non-members.

NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee for rules and information

Buy and sell your cotton oil basis New Orleans!

of 16,720,000 interconnected telephones in the country. The company has 362,000 stockholders, with capital stock outstanding of \$921,597,500. The annual report recently issued covers the activities of the American Telephone and Telegraph Co., which is the parent company, 25 associated telephone companies, and the Western Electric Co.

In commenting on the present situation, President W. S. Gifford calls attention to the fact that the problem of furnishing service increases with the number of telephones interconnected and except for economies, many factors of cost would increase greatly. Telephone costs have been kept at the present relatively low point in spite of the unique character of the business, only by constant invention and development of new types of apparatus and by new and better methods of operation.

The result of improvements and economies is apparent, he says, in the cost of telephone service to the public. Telephone rates are, on the average, only 33 per cent higher than ten years ago, while wages and material costs have increased much more and living costs have increased 75 per cent. Rate adjustments have been made necessary chiefly because of the change in the value of the dollar.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 6, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1600 lbs., 9¾c lb.; olive oil foots, 9@9¾c lb.; East India Cochin cocoanut oil, 16c lb.; Cochin grade cocoanut oil, domestic, 12¾c lb.; Ceylon grade cocoanut oil, 11¾c lb.

Prime summer yellow cottonseed oil, 14c lb.; prime winter salad oil, 14¾c lb.; raw linseed oil, 10.6@11c lb.; red oil, 10½ @10¾c lb.

Extra tallow, f.o.b. seller's plant, 8¾c lb.; dynamite glycerine, nominal, 21@21½c lb.; chemically pure glycerine, nominal, 23¾c lb.; saponified glycerine, nom., 16¼ @16¾c lb.; crude soap glycerine, nom., 14¾@15c lb.; prime packers grease, nom., 7¾c lb.

THE BLANTON COMPANY

St. Louis, U. S. A.

Manufacturers of

MARGARINE

Give Us Your Inquiries

Selling Agencies at

New York

Philadelphia

Pittsburgh

Kansas City

Des Moines

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Weak—Trade Moderate—Cash Demand Slow—Outside Weakness Factor—Sentiment More Mixed—Crude Breaks.

A rather moderate trade but a heavy market featured cottonseed oil futures on the New York Produce Exchange the past week, prices at the low point showing a decline of 72 to 94 points from the season's highs. The selling was rather general in character, the market meeting very limited support, excepting from shorts who took profits on each break.

Commission house pressure was not so much a factor in the decline as was the pressure from the professional element who pressed the market in the absence of improvement in cash oil or compound demand and who were again influenced to a great extent by the continued weakness in the outside markets such as lard, grains, and soapmakers' materials. Conditions, generally speaking, were in favor of a lower trend and liquidation of crude by some of the mills which carried the crude price of $1\frac{1}{4}$ c a pound from the season's high point also had considerable bearing on the situation.

Bulls Forced to Go Slow.

The bullishly inclined element was forced to go slow under these conditions, and liquidation in a mild form did uncover a few stop loss orders. About the middle of the week the market appeared to have run its course for the time being with a letup in the pressure so noticeable earlier in the week, and a more irregular trend developed after the market showed signs of a temporarily oversold condition.

Cold, wet weather in the South was attracting a little more attention and the trade was talking of a late start to the new cotton crop, which if not made up later on is expected to have considerable bearing on the old oil situation as it will tend to make to make for a delayed movement of new oil.

In some quarters, however, attention was called to the fact that as late as May 1st last year there were light frosts and low temperatures in Louisiana, Alabama, and Georgia, and that subsequently a large crop was secured. The weather, nevertheless, has a sentimental influence, and creates uncertainty, and at times uncertainty

is a factor of no minor importance in all of the speculative markets.

Crude Market Down.

In the southeast, Valley and Texas, the crude market was down to a $10\frac{1}{2}$ c level and while it is true that no large amount of crude came out on the break, there was nevertheless liquidation afforded by mills who were unwilling sellers a few weeks ago at the season's top.

The action in crude prices did not help the market by any means, as there are still fairly good quantities to come out. And although the market will pay less attention to the crude level as the old season ages, nevertheless in professional circles the crude figure is still having sympathetic effect.

The cash demand for both oil and compound was particularly slow the past week. Business was limited to small quantities, and consequently was of a hand-to-mouth character and induced considerable selling. In some quarters it was said that it had become more difficult to secure shipping directions on old orders, and it was noticeable that the tendency was to lower ideas on March consumption with the result that estimates are now running at 250,000 to 275,000 bbls., against an outside figure of 300,000 bbls. recently which compares with 293,000 bbls. in March last year.

Say Hog Supplies Heavier.

The lard market persistently went into new low ground under a comparatively liberal hog run with the hogs heavier in weight, with the lard market feeling the effects of a limited cash trade and also the weakness in corn. A western statistician was credited with having issued a statement indicating a supply of hogs in the country at the end of March about $2\frac{1}{2}$ per cent in excess of last year, which confirmed the predictions of THE NATIONAL PROVISIONER.

However, the conclusion was reached by the skeptical that there must be something in such a report due to the favorable feeding basis between corn and hogs. But, notwithstanding this, the western lard

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 8, 1926.—Some short selling by cotton houses of New Orleans oil contracts, but very little hedge selling, as it is still under parity with crude. Good class of buying by compound trade for summer requirements and by refiners taking back their hedges.

Crude easier due to dull demand; $10\frac{1}{2}$ c bid Valley, and $10\frac{3}{4}$ Texas, which is very unusual, and indicates that quite a quantity of cottonoil will be shipped into Texas from east of the Mississippi River before new crop of oil available. Offerings light with mills sold up. Some traders here recommend purchase of July New Orleans contracts by mills against sales of their present crude oil and purchase of Oct. on the scale-down for investment and speculation.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 8, 1926.—Crude oil selling in the Valley at $10\frac{3}{4}$ c, understand sales were made yesterday as low as $10\frac{1}{2}$ c, but $10\frac{3}{4}$ c is the lowest others have sold. Prime cottonseed meal unchanged but fertilizer meal selling around \$2.85 per unit ammonia; cottonseed hulls, \$7.50 Memphis.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 8, 1926.—Prime cotton seed delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, $10\frac{3}{4}$ c; 43 per cent cake and meal, \$29.00; hulls, \$9.00 ton; mill run linters, $3@5$ c. Markets very quiet; weather rainy.

ASPEGREN & CO., Inc.

Produce Exchange Bldg.

Distributors

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.



FILTER-CEL is an inert filter-aid composed of practically pure silica in cellular form. It is insoluble, and can be used with hot fluids as readily as with those at ordinary temperatures. Any standard type of filter press is adaptable to its application.

This filter-aid gives a high rate of flow throughout each cycle by removing actual filtration from the filter cloth to the surface and body of the porous filter cake which it builds up. The polish it gives in clarification filtration is far superior to anything possible by filtration or filter cloth alone, because the pore openings and channels through a filter cake of Filter-Cel are infinitely smaller and longer than the meshes of the finest cloth.

Celite filtration engineering service is ever available to co-operate in determining the most efficient procedure for each individual filtration operation.

CELITE PRODUCTS COMPANY

11 BROADWAY · NEW YORK
53 W. JACKSON BLVD · CHICAGO
1320 S. HOPE ST. · LOS ANGELES
140 SPEAR ST. · SAN FRANCISCO
OFFICES AND WAREHOUSES



CELITE PRODUCTS LIMITED
NEW BIRKS BLDG. MONTREAL · QUE.
CELITE PRODUCTS CORPORATION
40 WALL STREET · LONDON · ENG.
IN PRINCIPAL CITIES

trade appeared to be in a depressed frame of mind in anticipation of a heavy run of heavier hogs which made for more or less constant pressure on the lard market and little or no rally from the inside figure, notwithstanding an almost perpendicular drop of 2c a pound in the lard levels.

COTTONSEED OIL—Market transactions:

Friday, April 2, 1926.

Holiday.

Saturday, April 3, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1190	a	1250
April	1190	a	1220
May	1190	a	1200
June	1190	a	1200
July	900	1189	1184
Aug.	1185	a	1190
Sept.	400	1187	1185
Oct.	1123	a	1130
Nov.	1045	a	1060

Total Sales, including switches, 1,300 bbls. P. Crude S. E. 11 Nom'l.

Monday, April 5, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1170	a	1250
April	1170	a	1250
May	300	1176	1172
June	1170	a	1185
July	4300	1180	1167
Aug.	100	1180	1180
Sept.	3700	1179	1168
Oct.	1100	1119	1105
Nov.	1700	1045	1026

Total Sales, including switches 11,800 bbls. P. Crude S. E. 10 3/4-11 Nom'l.

Tuesday, April 6, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1170	a	1250
April	1170	a	1200
May	1300	1181	1170
June	200	1172	1170
July	4600	1175	1161
Aug.	200	1167	1167
Sept.	3600	1175	1165
Oct.	1600	1108	1101
Nov.	300	1034	1032

Total Sales, including switches 13,000 bbls. P. Crude S. E. 10 1/2 Sales.

Wednesday, April 7, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1180	a	1250
April	1180	a	1200
May	1180	a	1190
June	1180	a	1190
July	4400	1180	1168
Aug.	500	1185	1172
Sept.	2600	1183	1171
Oct.	200	1113	1111
Nov.	500	1039	1032

Total Sales, including switches, 10,200 bbls. P. Crude S. E. 10 1/2 Bid.

Thursday, April 8, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1190	a	1250
April	1190	a	1220
May	1195	1186	1186
June	1185	a	1195
July	1190	1182	1183
Aug.	1186	1186	1187
Sept.	1191	1184	1184
Oct.	1120	1117	1117
Nov.	1040	a	1044

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL—An inactive demand and a heavy undertone influenced somewhat by tallow, the slack demand and a lower cocoa market was the outstanding feature the past week. Heaviness in all greases had influences.

At New York Ceylon barrels quoted 10 1/2@11c; edible barrels, 13@13 1/4c; crude tanks New York, 10 1/2c; crude tanks Pacific coast, 9 1/2c.

SOYA BEAN OIL—While stocks of this oil continue light and there is no particular pressure on the market, nevertheless the demand was slow and the market on the whole barely steady. At New York prices were more or less nominal, while crude Pacific coast tanks quoted at 10@10 1/4c.

CORN OIL—The market was somewhat easier with a slow demand owing to the weakness in other directions and impressed by a sharp decline this week in the price of crude cottonoil. Offerings of corn oil, however, were not large. At New York refined barrels quoted at 13@13 1/4c; crude, buyers' tanks f.o.b. mills, 10c.

PALM OIL—The market was rather inactive and was barely steady owing to the situation in tallow and competing oils, and on the whole demand was slow. At New York spot Lagos quoted 8 3/4@9c; shipment, 8 1/2c; Nigre spot, 8 1/2@8 3/4c; shipment, 8c.

PALM KERNEL OIL—A very limited trade continued the feature in this market. Large arrivals against old orders were reported during the week and appeared to have some influence on the situation. The deterrent factor in business was the weakness in all soapmakers' materials. At New York spot barrels quoted 9 1/2@10c; shipment, 9 1/2c, casks New York.

PEANUT OIL—Domestic situation continues nominal. Oriental peanut oil was quoted at 9 3/4c Pacific Coast, or 13 1/4c duty paid.

SESAME OIL—Market nominal.

COTTONSEED OIL—Demand has been slow and the market somewhat weaker under pressure of liquidation. At New York refined barrels quoted 12 1/2@12 3/4c; crude, 10 1/2c in all sections.

VEGETABLE SHORTENINGS.

Some retail grocers have used the word "lard" in advertising vegetable shortenings. Lard is not a generic name for all shortenings.

The Standards of Purity for Food Products issued by the Department of Agriculture defines lard as "the rendered fresh fat from hogs in good health at the time of slaughter."

Vegetable shortenings are salable on their own merits and reputation. Advertising which tends to create confusion concerning the identity of different products renders a disservice to the public.—The Cotton and Cotton Oil News.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Coconut Oil
P&G Special (Hardened) Coconut Oil

Refineries: IVOYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA
General Offices:
CINCINNATI, OHIO
Cable Address: "Procter"

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

BROKERS EXCLUSIVELY VEGETABLES OILS

In Barrels or Tanks

Hardened Edible Coconut Oil
COTTON OIL FUTURES
On the New York Produce Exchange

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products irregular the latter part of the week; undertone heavy on account of limited support; cash demand generally quiet, although the West reported some improvement in demand for cash bellies. Hog receipts fair, but export interest quiet. Sentiment, however, more mixed than recently.

Cottonseed Oil.

Cottonseed oil trade was small and irregular; market easily influenced either way; operations mostly professional; cash trade slow. Crude oil more tightly held. Southeast, 10½¢ bid, 11¢ asked; Valley, 10½¢ bid, 10¾¢ asked.

Quotations on cottonseed oil at Friday noon were: April, \$11.70@12.00; May, \$11.76; June, \$11.70@11.80; July, \$11.68@11.69; August, \$11.74@11.77; September, \$11.73@11.75; October, \$11.07@11.15; November, \$10.30@11.40.

Tallow.

Tallow, extra, 8½¢.

Oleo Oil and Stearine.

Stearine, oleo, 10½¢.

Hull Oil Market.

Hull, England, April 9, 1926. — (By Cable).—Refined cottonseed oil, 39s 6d; crude cottonseed oil, 36s.

FRIDAY'S GENERAL MARKETS.

New York, April 9, 1926.—Spot lard at New York: prime western, \$14.60@14.70; middle western, \$14.45@14.55; city, \$14.25; refined continent, \$14.75; South American, \$16.25; Brazil kegs, \$16.75; compound, \$14.25@14.50.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 9, 1926, show exports from that country were as follows: To England 92,177 quarters; to continent, 28,543 quarters; others, none.

Exports for the previous week were: To England, 98,548 quarters; to the continent, 105,226 quarters; to other ports, none.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending April 3, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	975	
Canada—Pork tenderloins	2,154 lbs.	
Canada—Smoked pork	5,421 lbs.	
Canada—Calf livers	4,974 lbs.	
Canada—Pork spareribs	400 lbs.	
Ireland—Smoked pork	5,524 lbs.	
Italy—Smoked pork	1,160 lbs.	
Italy—Loose sausage	27,066 lbs.	
Germany—Sausage (tins)	330 lbs.	
Germany—Smoked pork	904 lbs.	
Germany—Sausage (loose)	385 lbs.	
So. America—Oleo stock	81,300 lbs.	
So. America—Canned corned beef	88,000 lbs.	

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 3, 1926, with comparisons:

Western dressed meats:	Week ending Apr. 3	Prev. week.	Cor. week.
Steers, carcasses	2,139	2,458	2,463
Cows, carcasses	986	977	840
Bulls, carcasses	152	201	146
Veals, carcasses	2,333	2,233	2,801
Lambs, carcasses	12,326	10,546	10,224
Mutton, carcasses	1,062	1,195	1,498
Pork, lbs.	522,139	794,126	494,735
Local slaughters:	Week ending Apr. 3	Prev. week.	Cor. week.
Cattle	1,000	2,000	2,069
Calves	2,636	2,575	2,540
Hogs	17,517	18,272	14,523
Sheep	4,508	4,214	5,275

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, April 8, 1926.

This market has not yet recovered from the holiday period, although spot prices ruled about steady. Trading is strictly of a holiday character, with little improvement anticipated for the next few days.

Today's prices are as follows: Shoulders, square, 85s; picnics, 83s, hams, long cut, 116s; American cut, 120; bacon, Cumberland cut, 102s; short backs, 105s; bellies, clear, 92s; Wiltshires, 100s; Canadian, 114s; spot lard, 73s.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, April 7, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 30@32c; green hams, 8-10 lbs., 29c; 10-12 lbs., 27@28c; 12-14 lbs., 26c; green picnics, 4-6 lbs., 19c; 6-8 lbs., 18c; green bellies, 6-8 lbs., 28c; 8-10 lbs., 28c; 10-12 lbs., 27½c; 12-14 lbs., 27c; S. P. bellies, 6-8 lbs., 24c; 8-10 lbs., 24c; 10-12 lbs., 24c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 26½c; 10-12 lbs., 26c; 12-14 lbs., 24c; 18-20 lbs., 25c; city dressed hogs, 2½c; city steam lard, 14½c; compound, 14¼c.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 3, 1926, with comparisons:

Western dressed meats:	Week ending Apr. 3	Prev. week.	Cor. week.
Steers, carcasses	2,284	2,540	2,588
Cows, carcasses	1,518	2,044	1,302
Bulls, carcasses	94	45	63
Veals, carcasses	1,479	1,309	1,916
Lambs, carcasses	18,067	14,861	15,749
Mutton, carcasses	176	832	470
Pork, lbs.	511,288	645,061	575,374
Local slaughters:	Week ending Apr. 3	Prev. week.	Cor. week.
Cattle	1,167	1,762	1,708
Calves	2,634	2,314	4,394
Hogs	9,576	11,093	7,333
Sheep	3,527	3,045	3,102

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending March 31, 1926, with comparisons:

BUTCHER STEERS.				
1,000-1,200 lbs.				
	Week ended Mar. 31.	Same week, 1925.	Week ended Mar. 25.	
Toronto	\$ 7.85	\$ 8.40	\$ 7.90	
Montreal (W)	7.75	8.50	8.25	
Montreal (E)	7.75	8.50	8.25	
Winnipeg	6.50	6.85	6.50	
Calgary	6.35	7.00	6.50	
Edmonton	6.25	7.00	6.50	
VEAL CALVES.				
	Week ended Mar. 31.	Same week, 1925.	Week ended Mar. 25.	
Toronto	\$14.00	\$13.50	\$14.50	
Montreal (W)	8.25	7.25	10.50	
Montreal (E)	8.25	7.25	10.50	
Winnipeg	9.50	9.00	9.00	
Calgary	8.00	9.25	8.00	
Edmonton	10.00	8.00	10.00	

SELECT BACON HOGS.

Week ended Mar. 31	Same week, 1925.	Week ended Mar. 25
Toronto	\$15.08	\$15.08
Montreal (W)	14.50	14.25
Montreal (E)	14.50	14.25
Winnipeg	14.57	14.30
Calgary	14.75	14.13
Edmonton	14.30	13.75

GOOD LAMBS.

Week ended Mar. 31	Same week, 1925.	Week ended Mar. 25
Toronto	\$14.00	\$14.00
Montreal (W)	12.00	11.25
Montreal (E)	14.00	12.00
Winnipeg	12.00	13.50
Calgary	11.25	13.75
Edmonton	14.00	11.75

RECEIPTS AT CENTERS.

SATURDAY, APRIL 3, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	6,000	3,000
Kansas City	200	1,500	500
Omaha	100	5,000	100
St. Louis	200	3,000	100
St. Joseph	100	1,500	3,500
Sioux City	100	4,500	900
St. Paul	500	900	...
Oklahoma City	300	300	...
Fort Worth	600	200	...
Milwaukee	200	200	...
Denver	200	5,300	...
Louisville	100	500	...
Wichita	100	500	...
Indianapolis	100	3,100	100
St. Louis	100	1,000	400
Pittsburgh	300	2,500	300
Cincinnati	300	2,500	300
Buffalo	100	1,000	300
Cleveland	200	1,500	500
Nashville, Tenn.	400	400	...
Toronto	100	500	100

MONDAY, APRIL 5, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	40,000	18,000
Kansas City	10,000	6,500	10,000
Omaha	6,000	6,000	6,000
St. Louis	5,500	13,500	1,000
St. Joseph	2,500	4,000	9,000
Sioux City	3,500	4,000	1,500
St. Paul	4,500	8,000	500
Oklahoma City	400	1,000	...
Fort Worth	4,500	500	500
Milwaukee	200	600	100
Denver	2,000	2,100	4,900
Louisville	1,100	1,200	300
Wichita	900	1,200	200
Indianapolis	800	3,000	100
Pittsburgh	700	5,000	3,000
Cincinnati	1,200	5,000	100
Buffalo	7,500	7,500	5,200
Cleveland	1,000	4,500	2,500
Nashville, Tenn.	300	800	...
Toronto	2,300	800	100

TUESDAY, APRIL 6, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	30,000	18,000
Kansas City	7,500	6,000	7,000
Omaha	5,500	10,500	8,000
St. Louis	5,500	10,500	8,000
St. Joseph	2,500	3,500	7,000
Sioux City	2,500	8,500	500
St. Paul	2,700	8,000	500
Oklahoma City	600	700	...
Fort Worth	2,400	900	300
Milwaukee	600	2,500	400
Denver	800	1,900	9,200
Louisville	200	1,100	200
Wichita	500	1,700	100
Indianapolis	1,400	1,700	100
Pittsburgh	100	500	300
Cincinnati	300	3,500	400
Buffalo	200	1,000	200
Cleveland	100	1,500	800
Nashville, Tenn.	100	1,000	...
Toronto	700	1,200	700

WEDNESDAY, APRIL 7, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	12,000	11,000
Kansas City	6,500	7,000	9,000
Omaha	6,500	12,000	5,500
St. Louis	3,000	3,500	900
St. Joseph	2,600	3,500	6,000
Sioux City	4,000	10,000	500
St. Paul	3,000	14,000	100
Oklahoma City	500	3,000	...
Fort Worth	2,500	1,000	300
Milwaukee	200	1,000	100
Denver	600	1,700	7,600
Louisville	100	800	200
Wichita	500	1,700	100
Indianapolis	1,000	0,000	500
Pittsburgh	100	1,500	1,100
Cincinnati	300	3,300	400
Buffalo	100	2,000	2,800
Cleveland	200	2,500	1,500
Nashville, Tenn.	100	700	...
Toronto	1,000	1,800	400

THURSDAY, APRIL 8, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	15,000	13,000
Kansas City	1,000	3,500	4,000
Omaha	2,500	8,000	6,500
St. Louis	1,500	10,000	750
St. Joseph	1,000	8,500	5,000
Sioux City	2,500	10,000	500
St. Paul	1,800	6,000	300
Oklahoma City	600	800	...
Fort Worth	2,800	1,200	1,600
Milwaukee	700	2,500	200
Denver	800	1,800	5,400
Wichita	300	2,000	100
Indianapolis	600	4,000	100
Pittsburgh	1,000	1,500	1,500
Cincinnati	300	1,700	1,100
Buffalo	100	1,100	1,000
Cleveland	300	2,500	1,500

FRIDAY, APRIL 9, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	14,000	8,000
Kansas City	300	3,500	1,500
Omaha	1,000	7,000	4,500
St. Louis	750	10,000	500
St. Joseph	300	2,500	4,000
Sioux City	1,500	7,500	1,500
St. Paul	1,600	8,500	200
Oklahoma City	500	700	...
Fort Worth	1,800	400	500
Milwaukee	100	400	200
Denver	150	200	6,900
Wichita	900	800	...
Indianapolis	1,000	5,000	400
Pittsburgh	350	2,500	2,000
Cincinnati	350	4,700	...
Buffalo	100	3,000	5,600
Cleveland	300	2,000	1,500

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, April 8, 1926.

CATTLE—Fed steers regained a part of the early decline and finished mostly 25c under a week ago. The sharp break early in the week was in a large measure traceable to excessive supplies, approximately 76 per cent of the week's run to date arriving during the first few days.

General steer killing quality was plain, few offerings exceeding \$10.25. Heavies topped for the week at \$10.75, and two loads of 1,068 lb. yearlings realized \$10.60. The late top on heavies was \$10.40, when few choice steers arrived. Light yearling heifers got dependable action from small killers and finished 15@25c higher.

Baby beef heifer offerings sold upward to \$10.25. Few fat cows exceeded \$7.50, and a spread of \$3.75@4.50 took most of the canner and cutter offerings.

Bulls worked 25@35c higher on the strength of small supplies. Vealers lost \$1.25@1.75, packers taking the bulk at \$8.50@9.50.

HOGS—Prices on live hogs dropped quickly when receipts on the week's opening sessions showed material increases, nearly three-fourths of the four days' supply arriving the first two days. All interests bought freely at the 25@40c re-

ductions enforced during that period. Rebounds were as sharp and quick on closing sessions when receipts were so reduced, closing price levels being quite like those a week ago.

Shippers sorted 140@170 lb. averages at a top of \$13.75 on the close, with best 200 lb. kinds making \$13.35 and 250 lb. averages up to \$12.40. Finished butchers averaging 260@300 lbs. cleared at \$11.70@11.90, with 350 lb. averages around \$11.25. Packing sows sold mostly at \$10.40@10.60, with best slaughter pigs on shipping account at \$13.60@13.85.

SHEEP—Fat woolled lambs showed little price change during the week, but clipped offerings met a better reception on practically every session, and closed mostly 50@65c higher, with the exception of heavy kinds. Bulk of desirable woolled lambs at the close made \$13.00@13.50, a few light offerings on shipping account going at \$13.60, heavies scoring \$11.75@12.25. Best handyweight clippers cashed at \$11.65; bulk of desirable weights going at \$10.50@11.50, with extreme weights downward to \$9.25.

Supplies of fat sheep were extremely moderate, and most desirable kinds moved up fully 25c, with spots 50c higher. Small lots of fat ewes on special order realized \$9.75 during the week, clipped wethers at \$8.00@9.00 mostly showing comparable upturns.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., April 8, 1926.

CATTLE—Too many beef steers this week disturbed values previously in vogue

and forced a measurable downturn on all grades. Compared with one week ago, beef steers sold 35@50c lower, with spots down more; light yearlings and heifers, steady to strong; beef cows, steady to 25c lower; canners and bulls, steady; good and choice shipping vealers, 75c@1.00 lower.

Tops for week: mixed yearlings, \$10.00; heifers, \$9.85; matured steers, \$9.60. Bulks for week: beef steers, \$7.50@9.15; fat light yearlings and heifers, \$9.25@10.00; beef cows, \$5.75@6.75. Canners sold at \$3.50@4.50.

HOGS—Sharp drops and rallies featured hog trading with little net change for the week. Following unusually severe reverses Tuesday light hogs closed on a \$13.00 basis with heavies \$11.50@12.00. Despite increased receipts the market rallied strongly and top light hogs today reached \$13.60; heavy butchers, \$12.00@12.50.

Top today was a nickel under last Thursday, but average sales were perhaps 5@10c higher. Bulk 190 lbs. down brought \$13.35@13.50 today; 200@220 lb. weights, \$13.00@13.25; 230@250 lbs., \$12.50@12.75; 280@325 lbs., \$12.00@12.25; packing sows, \$10.75@11.00.

SHEEP—Light receipts with a 50@75c upturn in clipped lambs and yearlings and a 25c advance on wool lambs featured the week's trade. Top clipped lambs today \$11.75 with packers getting the bulk at \$11.00@11.35.

Fat clipped yearlings, \$10.50. Two decks mostly medium Navajoe wool lambs, \$12.50, weight 81 lbs.; fat ewes sold up to \$9.00.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 8, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or sily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$13.75	\$13.00	\$12.90	\$13.15	\$13.00
BULK OF SALES	11.50@12.90	12.25@13.50	11.25@12.50	11.25@12.60	11.50@12.75
Hvy. wt. (250-350 lbs.), med.-ch.	11.25@12.40	11.85@12.50	11.00@12.00	10.85@12.00	11.25@12.10
Med. wt. (200-250 lbs.), med.-ch.	11.50@13.25	12.25@13.25	11.65@12.65	11.65@12.65	11.50@12.75
Lt. wt. (180-200 lbs.), com.-ch.	12.40@13.75	12.85@13.60	12.40@12.90	12.25@13.10	12.50@13.00
Lt. lt. (130-160 lbs.), com.-ch.	12.75@13.75	13.00@13.60	12.50@13.60	12.60@13.15	12.50@13.15
Packing sows, smooth and rough	10.25@10.75	10.50@11.25	9.50@10.25	9.75@10.50	9.75@10.25
Slighter pigs (130 lbs. down), med.-ch.	13.40@13.85	13.00@13.50		13.00@13.50	13.50@14.25
Av. cost and wt., Wed. (pigs excluded)	12.10 243 lb.	12.74-207 lb.	11.60-262 lb.	11.82-239 lb.	
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	9.65@10.75		8.75@10.00	8.65@10.15	
STEERS (1,100-1,500 LBS.):					
Choice	10.35@10.75	9.75@10.50	9.25@10.10	9.25@10.15	
Good	9.50@10.35	9.25@10.00	8.60@9.35	8.15@9.40	8.50@9.75
Medium	8.35@9.50	8.00@9.25	8.00@8.75	7.65@8.40	7.75@8.50
Common	7.00@8.35	6.75@8.00	6.25@8.00	6.25@7.65	6.00@7.75
STEERS (1,100 LBS. DOWN):					
Choice	10.35@10.75	10.00@10.75	9.35@10.25	9.40@10.25	
Good	9.50@10.35	9.35@10.00	8.75@9.50	8.40@9.50	8.75@9.75
Medium	8.25@9.50	8.00@9.35	8.00@8.80	7.65@8.60	7.75@8.75
Common	6.75@8.25	6.50@8.00	6.25@8.00	6.00@7.65	6.00@7.75
Canner and cutter	5.25@6.75	5.25@6.50	4.65@6.25	4.75@6.00	4.00@5.50
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	8.75@10.25	9.25@10.50	8.50@9.85	8.25@10.00	8.50@10.25
HEIFERS:					
Good-choice (850 lbs. up)	7.00@10.25	7.50@10.00	6.85@9.35	6.50@9.00	7.25@9.00
Common-med. (all weights)	5.75@8.50	6.00@8.00	5.35@7.85	5.10@7.60	5.00@7.25
COWS:					
Good to choice	6.00@7.75	6.50@7.75	6.15@7.75	5.85@7.25	6.00@7.75
Common and medium	4.50@6.00	5.25@6.50	4.75@6.15	4.50@5.85	4.25@6.00
Canner and cutter	3.50@4.50	3.50@5.25	3.50@4.75	3.50@4.50	3.25@4.25
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.00@6.50	6.25@6.75	5.85@6.50	5.75@6.50	5.50@6.75
Good-ch. (1,500 lbs. down)	6.00@7.00	6.25@7.25	5.85@6.65	6.00@7.00	5.50@6.25
Can.-med. (canner and bologna)	5.25@6.25	4.50@6.50	4.25@5.90	4.50@6.00	4.00@5.50
CALVES:					
Medium to choice (milk fed. exc.)	6.00@7.50	6.00@8.50	5.25@8.00	6.00@8.75	4.50@6.50
Cull-common	5.00@6.00	4.00@6.00	4.25@5.25	4.00@6.00	3.50@4.50
VEALERS:					
Medium to choice	8.25@11.25	7.50@12.00	7.00@10.00	7.00@11.00	7.00@10.00
Cull-common	5.00@8.25	4.00@7.50	4.50@7.00	4.50@7.00	4.50@7.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	11.75@13.75	11.75@13.50	12.00@13.25	11.50@13.00	11.25@13.25
Lambs (92 lbs. up)	10.75@13.25	10.25@12.75	10.00@12.50	9.50@11.50	9.75@11.25
Lambs, cull-com. (all weights)	10.50@11.75	10.50@11.75	10.50@12.00	9.50@11.50	9.75@11.25
Yearling wethers, medium to choice	10.00@11.75	8.75@11.75	8.50@11.00	9.00@11.25	5.00@9.00
Ewes, common to choice	5.75@9.50	5.25@9.00	5.00@9.00	5.25@8.75	5.00@9.00
Ewes, canners and cull	2.00@5.50	2.00@5.25	1.75@5.00	1.50@5.25	1.75@5.00

Bangs, Berry & Terry

Order Buyers

Hogs, Cattle and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.

Reference Stock Yards National Bank Any Bank in Twin Cities

Write or wire us

J. W. Murphy Co.

Order Buyers

Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards, Omaha, Nebr.

You Get What You Want in buying

Cattle or Hogs

on order from

Schwartz-

Feaman-Nolan Co.

Kansas City Stock Yards Kansas City, Missouri

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, April 8, 1926.

CATTLE—Trade in beef steers and yearlings ruled dull throughout the week and prices on all fed offerings were reduced from 35@50c, with the bulk of the arrivals showing the full decline. Choice 1,415 lb. steers sold to shippers at 10c early in the week, but at the close choice six months fed Nebraskas scaling 1,233 lbs. had to sell at \$9.35. Bulk of the fed offerings sold from \$7.85@9.00, while common and medium kinds went from \$7.00@7.75.

She stock sold unevenly, with most classes weak to 25c lower at the close. Bulls and veals are around steady for the week. Top veals sold at \$10.50@11.00.

HOGS—Although considerable unevenness featured the week's trade in hogs, and with price fluctuations frequent and sharp, no material change was made in values compared with last Thursday. At the close selected light lights sold up to \$13.15, best 200 lb. weights at \$12.60 while 250@300 lb. butchers ranged from \$11.35@12.00.

Packing sows are steady with the bulk at \$10.00@10.35.

SHEEP—A slight improvement was noticed in the fat lamb market and closing prices are steady to 25c higher than a week ago. Shippers paid up to \$13.10 early in the week for choice light weights, but at the close best offerings cashed at \$12.85. Bulk of the desirable weight wool lambs sold from \$12.50@12.85, and Arizona springers made \$14.50.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Neb., April 8, 1926.

CATTLE—The week's trade on fed steers and yearlings carried a dull, weak undertone, and prices continued unevenly lower. Yearlings and light steers were in best demand and show the least loss, ruling mostly 10@15c lower for the week, while weighty steers show a decline of 15@25c. Bulk of the supply consisted of medium to good kinds that cleared at \$8.40@9.25.

Choice weighty steers earned \$9.50 and yearling and medium weights \$9.60. She stock is closing the week strong to a little

higher. Bulls 10@15c higher, while veals held steady.

HOGS—Under moderate receipts and a comparatively broad outlet to shippers for all weights of hogs, prices in general worked higher for the week. Butchers and packing grades reflect a 15@25c higher trend, while light offerings uncover a 25@40c advance over a week ago. Good 150 @200 lb. selections are selling \$12.50@12.90, bulk 200@240 lb. averages at \$12.00@12.50.

Bulk 240@290 lb. butchers are moving at \$11.50@12.00, with heavies down to \$11.25 and a little under. Packing sows mostly \$10.00@10.25; stags, \$8.50@9.25.

SHEEP—Moderate marketing resulted in a stronger trend to fat lamb prices, current prices on fat lambs 25@50c higher than a week ago, bulk fed woolled lambs 90@95 lb., \$12.50@13.00. Top on lights around 82 lbs., \$13.25. Fed clipped lambs ranging 80@100 lbs., \$9.50@10.75.

Fat sheep steady. Desirable weight fat ewes \$8.00@8.75.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)
St. Paul, Minn., April 7, 1926.

CATTLE—Insisting that local quotations are still out of line with outside markets, packers have been bearish buyers all week. A flat 25c or more decline has been noticed on all classes since Monday.

Baby beefs reached \$9.25, yearlings \$9.15, bulk selling around \$8.00@8.50. A range of \$4.50@5.50 gathered in most fat cows, with heifers cashing on upwards to \$7.00, lighterweights offerings reaching \$8.00.

Canners and cutters sold largely at \$3.75@4.25, bulls around \$4.75@5.25. Veal calves are practically steady with a week ago, best lights on packer account bringing \$9.50.

HOGS—Heavy butchers and packing sows are about 25c lower than a week ago, other classes about steady. Desirable

lightweights sold today at \$12.50@12.75, heavies weighing upwards from 250 lbs. at \$11.25@11.50.

Packing sows bulked at \$9.75, pigs mostly \$14.25.

SHEEP—Best of the woolled lambs sold today at \$13.00 or fully steady with a week ago. Fat ewes, however, are around 50c higher, desirable kinds today bringing \$8.00@9.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., April 7, 1926.

CATTLE—The beef cattle market is becoming oversupplied this week, and market conditions are against the selling interest. The half week expired today has brought 10,000 cattle to this market and the supply is above requirements of trade.

Prices for steers and yearlings are off 15@40c for three days. The movement today was very sluggish at the declines, and the market for she stock is off fully 25c for the week to date. The best beefs here this week in both light and heavy weights sold at \$9.75, and there are not many selling as high as \$9.25, the bulk going between \$8.00 and \$9.00.

Bulk fat cows \$5.25@6.50; bulk of heifers, \$7.00@8.00, few above the latter figure. Canners, \$3.25@4.00. Veals, \$9.50@10.50.

HOGS—The hog market developed a better activity today compared with first days of the week and prices were steady to 10c higher. The good light weights, 140@190 lbs., sold largely between \$12.00 and \$12.40; light butchers, 200@220 lb. averages, \$11.75@12.15; medium weight butchers, \$11.60@11.85; heavy weights, \$11.25@11.60; extreme heavies, \$11.00@11.25; sows, \$9.25@10.00; pigs, \$13.25@14.00.

SHEEP—Sheep were active and higher with top lambs in the fleece selling at \$13.25; clipped stock, \$10.50@10.75.

We Buy 'Em Right! A Trial is Convincing!

Write—Phone—Wire

Murphy Bros. & Company

Telephone
Yards 0184

Exclusively Hog Order Buyers

Union Stock Yards
CHICAGO

A. H. Petherbridge
ORDER BUYER

Hogs and Stock Pigs

Denver and Outside Points

**California's Nearest
Point of Supply**

UNION STOCK YARDS
DENVER, COLO.

Office Ph. Main 6038 Res. Ph. Franklin 1255

**Four
Competent Hog Buyers
to Serve
Particular Packers**

E. K. Corrigan

Exclusive Hog Order Buyer

South St. Joseph, Mo.

In the center of the corn belt district

CATTLE

HOGS

CALVES

SHEEP



WE RESPECTFULLY SOLICIT YOUR PATRONAGE

WRITE — TELEGRAPH — TELEPHONE

LIVE STOCK BUYING OFFICES

CHICAGO

Kennett, Murray & Co.
W. M. Burrows, Mgr.

CINCINNATI

Kennett, Collins & Co.
J. A. Wehinger, Mgr.

DETROIT

Kennett, Murray & Collins
F. B. Stewart, Mgr.

EAST ST. LOUIS

Kennett, Sparks & Co.
H. L. Sparks, Mgr.

INDIANAPOLIS

Kennett, Whiting, McMurray & Co.
E. R. Whiting L. H. McMurray

LAFAYETTE

Kennett, Murray & Co.
D. L. Heath, Mgr.

LOUISVILLE

F. C. Kennett & Son
E. N. Oyles, Jr., Mgr.

MONTGOMERY

F. C. Kennett & Son
E. V. Stone, Mgr.

NASHVILLE

Kennett, Murray & Co.
G. W. Hicks, Mgr.

OMAHA

Kennett, Murray & Co.
R. J. Collins, Mgr.

SIOUX CITY

Kennett, Murray & Brown
J. T. Brown, Jr., Mgr.

SIOUX FALLS

Kennett, Murray & Brown
J. T. Brown, Jr., Mgr.

TOLEDO

Kennett, Murray & Co.
F. L. Murray, Mgr.

W. L. Kennett, Louisville, Ky.

F. L. Murray, Nashville, Tenn.

C. B. Heinemann, Service Manager, Chicago

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., April 6, 1926.

CATTLE—Cattle receipts around 4,000 for two days this week, against 5,111 same days last week. Despite lighter supplies at all points there was a weak tone to the trade here and beef steers and yearlings are lower.

Steers are around 25c lower, with yearlings weak to a shade lower. Few steers sold above \$9.25, and bulk of sales ranged \$8.40@9.00. Colorado steers sold \$8.50@8.85. Mixed yearlings sold up to \$9.25.

Good to choice heifers sold \$9.00@9.45 in load lots. Other heifers sold mostly \$6.50@8.50. Butcher classes about steady. Most fair to good cows \$5.00@6.50, odd head \$7.25@7.50, and cannors and cutters \$3.60@4.50.

Bologna bulls mostly \$5.00@5.75, beef grades up to \$6.50. Calves 50c lower; top veals today, \$9.50.

HOGS—Hog receipts around 7,500 for two days compared with 7,136 same days a week ago. There was some unevenness to the trade, but values are little changed with last week's close.

To-day's top was \$12.75 on choice 185-lb. weights, and bulk of sales ranged \$11.25@12.50. Throwout packing sows, \$10.00@10.25.

SHEEP—Sheep receipts around 16,000, and these were practically all fed lambs. Lamb values around 25c higher, with best handy-weights to-day at \$13.00, and heavies down to \$12.25. Clips sold \$9.00@10.50.

Aged sheep scarce, market 25c higher. A few ewes sold up to \$9.00; yearlings, \$10.75.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 3, 1926, are reported to The National Provisioner as follows:

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,347	5,800	16,002
Swift & Co.	5,303	6,500	22,042
Morris & Co.	3,101	2,500	5,968
Wilson & Co.	5,120	4,500	8,991
Anglo Amer. Prov. Co.	996	1,000
G. H. Hammond Co.	2,280	2,200
Libby, McNeill & Libby	859

Brennan Packing Co., 4,400 hogs; Miller & Hart, 3,200 hogs; Independent Packing Co., 2,700 hogs; Boyd, Linnham & Co., 2,300 hogs; Western Packing & Provision Co., 6,200 hogs; Roberts & Oake, 4,800 hogs; others, 63,400 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,282	711	1,745	4,711
Cudahy Pkg. Co.	2,535	644	2,102	5,929
Fowler Pkg. Co.	854
Morris & Co.	2,581	837	956	2,745
Swift & Co.	3,019	624	4,154	6,191
Wilson & Co.	3,737	578	3,957	4,582
Local butchers.	750	206	1,001
Total	15,778	3,000	33,915	24,138

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,493	6,363	8,733
Cudahy Pkg. Co.	3,551	6,944	11,039
Dold Pkg. Co.	908	4,075	880
Morris & Co.	2,056	3,325	4,654
Swift & Co.	3,881	5,035	12,037
M. Glassburg.	61
Hoffman Pkg. Co.	37
Mayerowich & Vail.	7
G. & M. Pkg. Co.	7
Omaha Pkg. Co.	89
John Roth & Sons.	80
So. Omaha Pkg. Co.	120
Lincoln Pkg. Co.	337
Nagle Pkg. Co.	68
St. Louis Pkg. Co.	126
Wilson & Co.	112
Kennett-Murray Co.	458
J. W. Murphy.	8,746
Other hog buyers, Omaha.	9,346
Total	14,932	30,676	30,763

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	1,572	4,506	1,512
Swift & Co.	2,042	3,987	2,839
Morris & Co.	1,429	3,757	1,113
St. Louis Dressed Beef Co.	1,168
Independent Pkg. Co.	458	1,127	70
East Side Pkg. Co.	1,352	2,092
Hell Pkg. Co.	800
American Pkg. Co.	211	571	82
Krey Pkg. Co.	150
Sartorius Pkg. Co.
Stieloff Pkg. Co.	1,507
Gerst Bros.	45	701
Butchers	7,078	38,037	1,196
Total	16,456	58,193	6,812

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,130	343	5,398	17,320
Armour & Co.	1,332	395	2,385	3,957
Morris & Co.	1,400	309	2,951	3,170
Others	2,250	2	6,158	1,137
Total	7,087	1,049	16,872	24,584

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,502	363	9,030	810
Armour & Co.	2,737	299	8,772	886
Swift & Co.	2,019	357	5,085	897
Sacks Pkg. Co.	68	28
Smith Bros. Pkg. Co.	43	10	31
Local butchers.	91	25	13
Order buyer and packer shipments.	2,137	18	18,322
Total	9,682	1,070	42,150	2,293

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	944	274	1,094
Wilson & Co.	1,306	380	1,164	5
Others	81	169
Total	2,041	654	2,457	5

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	775	316	3,103	101
Dold Pkg. Co.	312	32	2,058
Local butchers.	153
Total	1,242	348	5,700	101

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,454	153	4,248	3,303
Armour & Co.	1,886	105	5,748	5,469
Blayne-Murphy Co.	808	148	1,471
Others	642	466	500	219
Total	3,990	872	12,066	8,991

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,159	5,088	15,729	833
Cudahy Pkg. Co.	353	2,856	848	40
Hertz & Rifkin.	201	60
United Pkg. Co.	1,280	132
Swift & Co.	3,955	7,904	20,036	956
Others	672	661	11,738
Total	9,620	16,701	48,351	1,829

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	625	355	4,538	344
Kroger Gro. & Bak. Co.	179	174	2,833
Gus Juergling & Co.	173	138	43
J. & F. Schreth Pkg. Co.	16	3,015
H. H. Meyer Pkg. Co.	17	2,033
John Hilberg's Sons.	128	2,068
A. Sander Pkg. Co.	6	22
Sam Gall	4	351
J. Schacter's Sons.	130	290
W. G. Rohn's Sons.	115	19
Total	1,591	966	14,517	831

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	1,222	3,546	7,780	745
Kingman & Co.	1,284	1,068	10,352	203
Armour & Co.	181	42	2,698	39
Indianapolis Abt. Corp.	1,289	17	15
Hilgemeyer Bros.	960
Brown Bros.	94	23
Schnieder Pkg. Co.	18	237
Riversview Pkg. Co.	12	3	101
Meier Pkg. Co.	86	297
Indiana Prov. Co.	19	23	296
Art Wabritz.	17	95	73
Hoseder Abt. Co.	31
Hell Pkg. Co.	63	135
Others	36	101	255	26
Total	4,352	4,858	23,120	1,101

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	737	9,558	5,039	382
Swift & Co., Chicago.	1,355
United Dressed Beef Co.
New York.	68
Layton Co.	459
R. Gunz & Co.	21	57	66
P. C. Gross, Armour branch.	22	2,572
Armour & Co., Chicago.	175
Other butchers.	229	339	18	35
Traders	129	202	13	3
Total	1,381	12,728	6,821	320

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending April 3, 1926, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	22,976	30,870	24,180
Kansas City	15,778	19,115	17,935
Omaha	14,932	22,881	17,949
St. Louis	16,456	21,200	16,730
St. Joseph	7,087	10,122	10,061
Sioux City	9,682	11,315	6,680
Okla. City	2,041	3,350	3,045
Indianapolis	4,352	5,046	5,787
Cincinnati	1,391	1,577	1,488
Milwaukee	1,381	1,517	2,026
Wichita	1,242
Denver	3,990	3,499
St. Paul	9,620	10,436	8,920
Total	110,918	137,233	121,900

HOGS.

	Week ending Apr. 3.	Prev. week.	Cor. week 1925.
Chicago	63,400	93,000	55,000
Kansas City	13,915	18,991	11,954
Omaha	14,932	62,297	46,863
St. Louis	58,193	74,517	53,843
St. Joseph	16,872	21,720	17,200
Sioux City	42,150	51,370	45,120
Okla. City	2,457	5,309	3,837
Indianapolis	23,120	22,388	25,937
Cincinnati	14,517	12,782	9,996
Milwaukee	6,821
Wichita	5,760	5,148	6,821
Denver	12,066	10,640
St. Paul	48,351	57,641	50,446
Total	322,563	428,164	337,637

SHEEP.

	Week ending Apr. 3.	Prev. week.	Cor. week 1925.
Chicago	53,633	74,886	51,121
Kansas City	24,158	30,104	24,271
Omaha	36,763	52,942	30,578
St. Louis	6,812	6,354	2,884
St. Joseph	24,584	37,629	26,807
Sioux City	2,293	2,431	1,982
Okla. City	5	110	803
Indianapolis	1,101	579	32
Cincinnati	831	739	351
Milwaukee	320
Wichita	101	810	1,043
Denver	8,991	5,744
St. Paul	1,829	2,887	2,580
Total	161,421	200,471	148,492

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 3, 1926:

CATTLE.

	Week ending Apr. 3.	Prev. week.	Cor. week 1925.
Chicago	22,976	30,870	24,180
Kansas City	15,778	19,115	17,935
Omaha	14,932	23,045	16,197
East St. Louis.	8,296	8,575	15,857
St. Joseph	6,003	9,070	8,951
Sioux City	8,563	9,233	8,873
Cudahy	962	1,037	941
Port Worth	5,194	5,850	6,988
Philadelphia	1,690	2,000	2,008
Indianapolis	3,129	3,755	1,689
Roston	1,167	1,762	1,708
New York and Jersey City	7,776	9,911	10,678
Okla. City	4,085	5,138	5,070
Total	100,350	133,586	125,519

HOGS.

	Week ending Apr. 3.	Prev. week.	Cor. week 1925.
Chicago	63,400	93,000	55,000
Kansas City	13,915	18,991	11,954
Omaha	14,932	31,915	28,730
East St. Louis.	24,684	28,619	29,068
St. Joseph	10,714	12,326	9,005
Sioux City	25,869	28,172	28,042
Cudahy	7,785	7,762	4,251
Ottumwa	12,269	5,390
Port Worth	3,533	3,738	5,422
Philadelphia	17,517	18,272	14,523
Indianapolis	20,906	23,328	11,568
Roston	9,576	11,063	7,533
New York and Jersey City	42,550	43,971	44,225
Okla. City	2,457	5,309	3,837
Total	260,061	338,905	258,177

SHEEP.

Chicago	53,633	74,886	51,121
Kansas City	24,351	30,104	24,448
Omaha	38,193	47,311	29,058
East St. Louis.	5,580	7,286	4,069
St. Joseph	23,447	30,327	22,908
Sioux City	2,358	2,860	2,759
Cudahy	173	524	110
Port Worth.	1,671	2,063	2,584
Philadelphia	4,508	4,214	5,275
Indianapolis	1,305	616	55
Boston	3,527	3,645	3,102
New York and Jersey City.	40,885	41,026	38,848
Oklahoma City	5	110	82
Total	198,796	245,678	184,361

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—There was considerable activity in the market on big packer hides, with sole leather hides showing a further decline of $\frac{1}{2}$ c from previous sales. Big packers are reported fairly well sold up until April 1st, which is a little unusual at this time of year, and they are said to be of the opinion that the decline has about reached the bottom.

The break in the market was first apparent when 1,000 branded cows sold at $9\frac{1}{2}$ c; this was followed by further sales, totalling around 15,000 branded cows, at the same figure. Sales were reported of around 14,000 heavy native steers at 11c; 4,300 extra light Texas steers at 10c; 1,000 light St. Paul cows sold at 11c and around 3,000 heavy St. Paul cows at $10\frac{1}{2}$ c; about 3,000 light native cows brought 11c; around 12,000 heavy cows, 10c; there were sales of around 8,000 Colorados at $10\frac{1}{2}$ c and 6,000 butts at 11c. Spread native steers sold at 14c.

Native bulls are quoted nominally around 9c, with $9\frac{1}{2}$ c previously paid; branded bulls around $7\frac{1}{2}$ c, nominally. With other sales reported, it is estimated that 80,000 to 90,000 hides were moved or booked during the week.

Packers are more closely sold up on light hides, with this end considered the strongest at the present time. The kill of heavy hides should begin to decrease shortly, but not much better prices expected on these until grubs disappear. Market becoming very sensitive and some tanners admit that the recent decline has discounted the unfavorable conditions in the leather industry.

SMALL PACKER HIDES.—Market has been very quiet on small packer hides. Majority of local killers sold up to April 1st, but one or two reported still holding their March slaughter. All-weight native steers and cows are priced nominally at 11c, based on the active trading during the week on big packer light native cows at this figure.

Holders generally show no inclination to sell at lower prices; buyers displaying little interest. Branded stocks quoted at 10c, nominally. Last sales of native bulls at $8\frac{1}{2}$ c, branded at $7\frac{1}{2}$ c.

COUNTRY HIDES.—Country hides are moving in a moderate way at slightly easier prices, reflecting the decline in big packer stocks. All-weight natives are in fair demand and selling at $9\frac{1}{2}$ c, delivered, depending upon quality, with some holders asking up to 10c for free of grub lots. Heavy steers quoted around $9\frac{1}{2}$ c; heavy cows and steers $8\frac{1}{2}$ c@ $9\frac{1}{2}$ c asked, according to quality, with some poor lots selling at 8c. Buff weights nominally $9\frac{1}{2}$ c, with 10c asked for good lots.

There have been sales of good extreme weights up to 12c; 25/50 lb. weights, con-

taining some grubs but generally good quality, sold at 11c, selected; $10\frac{1}{2}$ c, selected, generally considered top for poor lots. Bulls $7\frac{1}{2}$ c@8c asked. Western all-weight branded $7\frac{1}{2}$ c@8c asked, Chicago freight.

CALFSKINS.—Packer calfskins have been active, the last sale reported being 25,000 big packer calfskins at 18c; this lot reported as containing the usual percentage of westerns, at least 5,000 being included with the northern, although not many westerns are usually made at this season. The last sale previous to this had been a lot of around 30,000 calfskins, price not given but generally understood to have been at $\frac{1}{2}$ c discount from prior sales, or in line with the decline in big packer hides.

First salted Chicago city calfskins priced nominally at $16\frac{1}{2}$ c, with the latter figure last paid; resalted lots are slow at $14\frac{1}{2}$ c, selected. Outside city calfskins quoted around 15c, nominally, with some lots of mixed stock selling as low as 13c.

Packer kipskins quiet; last sale reported at 15c. Some are inclined to call the market $14\frac{1}{2}$ c, nominally, while one bid of 15c was declined, packer being sold up to April 1st. First salted Chicago city kips quoted $13\frac{1}{2}$ c@ $14\frac{1}{2}$ c, selected; resalted dull at $12\frac{1}{2}$ c, selected.

Outside city kips nominally $12\frac{1}{2}$ c. One packer reports sales of 4,000 March regular hair slunks at 75c; previous sale reported by another packer at same figure. Hairless slunks sold last at $55\frac{1}{2}$ c, selected.

MISCELLANEOUS MARKETS.—Dry hides quiet; flint dry all-weights prices around 18c, with a premium asked for light weights, some talking up to 20c. Horsehides continue dull; choice renderers prices at $\$4.50$ for fancy lots and $\$3.50$ asked for mixed lots.

Sheep pelts have been slow, due to the unsettled wool market, with packer pelts priced generally at $\$1.75$ @ 2.25 , depending upon weight; however, sales are reported by one mid-eastern small packer of March pelts at $\$2.50$ @ 2.85 , depending upon weight and quality. Dry pelts considered nominally $22\frac{1}{2}$ c per pound. Small lot, 5,000 lbs. No. 1 pigskin strips sold at 8c; gelatine stocks considered nominally $5\frac{1}{2}$ c, a bid of $5\frac{1}{2}$ c being declined.

New York.

NEW YORK PACKER HIDES.—New York packer hides steady, with majority of packers pretty well sold up. Last trading reported in March native steers at 11c; holders asking up to $11\frac{1}{2}$ c and 12c but demand is very light, to take care of immediate requirements, only. Asking up to $11\frac{1}{2}$ c for butt brands and 11c for Colorados.

There appears to be a little more interest in common dry hides; better inquiries but prices continue easy; majority of large export and domestic buyers holding off awaiting developments. Sellers appear firm in their ideas of values.

OUTSIDE PACKER HIDES.—Market fairly steady but quiet. Buyers showing little interest and inclined to talk lower prices; holders not inclined to trade on that basis.

COUNTRY HIDES.—Country hides are dull, with here and there a disposition to shade prices. Buyers and sellers generally $\frac{1}{2}$ c@1c apart in their ideas of values; as a result, trading has been light and scattered. The movement in horsehides has not been quite up to expectations.

CALFSKINS.—There has been some improvement in the inquiries for New York city calfskins, but the demand is not as good as expected. Stocks on hand are reported fair and buyers are expected to do business in a larger way in the near future. Market considered nominally around $\$1.50$ for 5-7's, $\$1.85$ for 7-9's, and $\$2.70$ @ 2.80 asked for 9-12's.

FOREIGN WET SALTED HIDES.—The River Plate market for frigorifico hides has been very quiet, due in a large measure to the holidays there; quotations about unchanged. Better inquiries from European tanners are reported but there has been little trading. Frigorifico steers are quoted nominally at $16\frac{1}{2}$ c, on basis of last sales.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending April 10, 1926, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Apr. 10, '26.	Week ending Apr. 3, '26.	Cor. week 1925.
Spread native steers.....	13 @14n	13½@14c	@10n
Heavy native steers.....	@11c	@11½c	14 @14½c
Heavy Texas steers.....	@11c	@11½c	14 @14½c
Heavy butt branded steers.....	@11c	@11½c	14 @14½c
Heavy Colorado steers.....	@10½c	@11c	@14c
Ex-Light Texas steers.....	@10c	@10½c	@13½c
Branded cows.....	@9½c	@10c	@13½c
Heavy native cows.....	@10½c	@10½c	ax 13 @13½c
Light native cows.....	@11c	@11c	13½@13½c
Native bulls.....	@9n	@9c	10n @11c
Branded bulls.....	@7½n	@8c	@9n
Calfskins.....	17½@18c	@18c	22½@23½n
Kips.....	@15c	@15c	16 @16½c
Kips, over.....	@14c	@14c	14 @14½c
Kips, branded.....	@12½c	@12½c	12 @12½c
Slunks, regular.....	@75c	@75c	@1.00
Slunks, hairless.....	@65c	50 @60c	@55c

Light, Native, Butts, Colorado and Texas steers 16 per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Apr. 10, '26.	Week ending Apr. 3, '26.	Cor. week 1925.
Natives, all weights.....	@11c	@11c	@13½c
Bulls, native.....	@8½c	@9c	@10½c
Br. str. hds.....	@10c	@10c	@13c
Calfskins.....	@16n	@15½n	@18c
Kips.....	@13½n	@13n	@14½c
Slunks, regular.....	@75n	50 @75c	@1.30
Slunks, hairless.....	@25	@30n	@50c

COUNTRY HIDES.

	Week ending Apr. 10, '26.	Week ending Apr. 3, '26.	Cor. week 1925.
Heavy steers.....	10 @10½c	10½@11c	12 @12½c
Heavy cows.....	8 @8½c	8½@9c	11 @11½c
Extremes.....	10½@11½c	11 @12c	13 @14c
Bulls.....	7 @7½c	7½@8c	8½@9c
Branded hides.....	7½@8c	8 @8½c	9½@10c
Calfskins.....	12½@13c	13 @14c	14½@15c
Light calf.....	10½@11½c	11 @12c	13 @13½c
Deacons.....	30.55@0.60	30.60@0.70	30.80@1.00
Slunks, regular.....	30.55@0.60	30.60@0.70	30.80@1.00
Slunks, hairless.....	30.15@0.20	30.15@0.20	30.25@0.35
Horsehides.....	33.50@3.75	33.75@4.00	34.00@4.50
Hogskins.....	30.20@0.25	30.20@0.25	30.25@0.30

SHEEPSKINS.

	Week ending Apr. 10, '26.	Week ending Apr. 3, '26.	Cor. week 1925.
Large packers.....	31.75@2.00	32.00@2.35	33.00@3.50
Small packers.....	32.50@2.85	32.00@2.25	33.25@3.50
P'rs. shearings.....	@1.05	@1.05	1.00@1.10
Dry pelts.....	30.22@0.24	30.22@0.24	30.32@0.35

Stocks and Distribution of Hides and Skins

Stocks of hides and skins for the month of February, 1926, based on reports received from 4,326 manufacturers and dealers, are reported by the U. S. Department of Commerce as follows:

Kind.	Stocks on hand or in transit			Stocks disposed of during Feb., 1926.
	February, 1926.	January, 1926.	February, 1925.	
Cattle, total hides.....	4,532,737	4,506,922	4,748,511	1,475,047
Domestic—packer hides.....	2,940,031	2,962,066	2,864,462	985,219
Domestic—other than packer hides.....	1,318,589	1,283,056	1,518,013	416,569
Foreign (not including foreign tanned) hides.....	274,117	261,800	395,436	73,259
Buffalo hides.....	11,191	8,039	12,282	1,487
Cattle and kip, foreign-tanned hides and skins.....	8,971	10,730	11,827	3,500
Calf and kip skins.....	3,548,557	3,705,462	2,738,544	800,318
Horse, colt, ass, and mule:				
Hides.....	104,946	106,273	135,773	42,163
Fronts, whole.....	94,847	87,322	70,028	3,946
Butts, whole.....	237,118	198,882	164,271	29,487
Shanks.....	72,506	109,599	31,691	
Goat and kid, skins.....	6,859,611	7,332,347	7,421,662	1,215,684
Cabretta skins.....	637,572	626,881	580,200	81,250
Sheep and lamb skins.....	6,359,252	6,471,553	4,769,250	2,052,245
Skivers and fleshers, domestic.....	126,756	134,589	82,050	40,940
Kangaroo and wallaby skins.....	199,712	227,044	280,157	270
Deer and elk skins.....	206,774	186,947	384,870	90,201
Pig and hog skins.....	33,493	30,673	36,352	19,434
Pig and hog strips, pounds.....	410,184	398,994	410,787	53,994

ICE AND REFRIGERATION

ICE NOTES.

Oliphant & Son contemplate the erection of a cold storage plant in Holdenville, Okla.

Crescent Bar Fruit Growers Union is said to be considering the erection of a cold storage plant in Crescent Bar, Wash.

The plant of the Acme Packing Company in Green Bay, Wis., has been sold to the Atlas Warehouse and Cold Storage Company, which will conduct a general storage business.

Prentice Packing & Cold Storage Company plans to erect a \$50,000 cold storage plant at 202 N. First street, Yakima, Wash.

A new cold storage plant is being built in Amarillo, Tex., by the A. J. Thompson Produce Company.

A new municipal ice storage plant is being erected in Wilbur, Nebr.

A new cold storage plant is soon to be built in Nampa, Idaho, by the Boise Cold Storage & Warehouse Co., Inc., of Boise, Ida. The cost is estimated at around \$50,000.

Baton Rouge Ice Company and the Louisiana Ice & Utilities Company in Baton Rouge, La., have consolidated, and will erect a modern cold storage plant at Repentance street and Louisiana avenue, Baton Rouge, it was announced recently.

C. W. Wilmeroth has announced plans for the erection of a new \$100,000 cold storage plant in Wenatchee, Wash.

Construction has been started on the new cold storage plant being erected in Hudson, N. Y., by the Michigan Artificial Ice Products Company.

A new cold storage plant is being built in Hammond, Ore., by the Point Adams Packing Co.

BOILER AS BRINE COOLER.

It is possible to use a new steam boiler as a brine cooler, says a recent issue of "Refrigerating World." The question was asked if a 4x16 ft. steam boiler containing 50 2 3/4 in. tubes would take the place of 2,500 ft. of 1 1/4 in. expansion pipe in the brine tank. The answer was as follows:

"A horizontal cylindrical five tube boiler in good condition, built in accordance with established rules of practice for a steam pressure of about 150 lbs. per sq. in., should be acceptable for service as immersed brine cooler.

"Particular pains will have to be taken to so roll the ends and test the shell under water pressure that no leaks will develop when the boiler is charged with anhydrous liquid ammonia. Standard size charcoal iron boiler tubes measure 2 in. outside diameter, wall thickness 0.095 in., inside diameter about 1.80 in.

"As the brine will flow through the tubes, the internal surface is 1 sq. ft. per 2.11 lineal feet. Total tube surface available is therefore equal to 50 tubes at 16 ft. = 800 lin. ft., which divided by 2.11 = 379 sq. ft. Adding to this the shell surface of say 12x16 or 192 sq. ft., the total brine cooling surface will be 571 sq. ft.

"This is only 52.6 per cent of the external surface represented in 2,500 lineal feet of 1 1/4 in. ammonia pipe, 1.66 in. outside diameter, because 2,500 divided by 2.301 = 1,086 sq. ft.

"On the other hand, the heat absorbing capacity of the 2 in. tubes should be about 50 per cent greater per sq. ft. than in the case of the 1 1/4 in. pipes, if it is possible to secure a rapid rate of brine flow through all the tubes and if the 4 ft. diameter shell contains solid liquid at least 30 in. deep. Should the cooler surface turn out to be somewhat small, the economy will be poorer, the ammonia evaporating pressure having to be kept down to 15 lb. instead of 20 or 22 lb. gauge.

"The wall thickness in the used 1 1/4 in. steel pipe is 0.140 in. against 0.095 in. in the 2 in. tubes. Still the boiler tubes are capable of withstanding a working pressure of 175 lb. per sq. in., and the charcoal iron tubes resist corrosion for a much longer time than do the steel pipes.

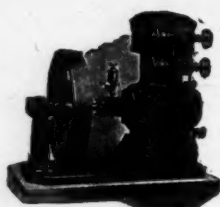
"It will be advisable to test the brine from time to time to see that it remains in an alkaline condition. Calcium chloride, 73 to 75 per cent quality, is advised, and should this tend to become acid, a sack of lime may be hung into the brine tank, to counteract corrosion. Thus, the boiler may answer requirements for 10 to 15 years. As a safeguard it would be well to connect the ammonia space of the brine tank with a steel safety valve, and with a pressure gauge.

REFRIGERATOR CARS ORDERED.

What is said to be one of the largest orders for refrigerator cars ever placed in this country was announced recently by the Union Pacific Railroad. The order calls for 5,041 new cars, costing approximately \$16,000,000. Delivery will be made before next September.

It is declared that this order will increase the company's refrigerator car equipment to 38,369 cars. Some 23,000 new refrigerator cars have been added by this company in the past five years.

Cold Facts



Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

Frick Company
WAYNESBORO, PA., U.S.A.
ICE MACHINERY SUPERIOR SINCE 1883

Distributors in all Principal Cities

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29 1/2 in.) \$9.50 No. 2 (33 1/2 in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

Out shows right hand door closer, No. 1 size, 29 1/2 in. long. Its spring—No. 1 gauge wire 9/32 galv'd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

MATHIESON Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

The MATHIESON ALKALI WORKS, Inc.
250 PARK AVE., NEW YORK CITY

PHILADELPHIA CHICAGO
FABRICATION CHARGES

Deal Direct with The Manufacturer

LOOK LIKE THE REAL THING.

"Say it with flowers," "Tell it to them in pictures," and such trite expressions are some of the modern methods of advertising certain products. But the meat trade has made greater progress.

Pictures are a wonderful help, but what can be more attractive and appetizing than a window display of the real article—a platter of lamb chops, smoked hams, standing ribs, roast chicken, pig's head, or any of the other cuts?

Meats are perishable and expensive, and such display in many instances means a great loss. The ingenuity of man, however, has found a way to eliminate the loss and permit of an appealing window display, always fresh, appetizing and attractive. This result has been accomplished by the reproduction of "imitation meats" to be used in window display.

The forms are reproduced in all the popular cuts of both raw and smoked meats, actually taking the place of the real article for display. The imitations are said to be correct to the minutest detail, every vein and every grain of meat clearly shown.

The Reproductions Company of No. 15 Walker Street, New York City, controls a patent on these imitation meats, which it believes will solve the retailer's greatest trouble in displaying meats without waste, and loss.

At the recent "Old-Timers Night" of Ye Olde New York Branch, New York State Association, United Master Butchers of America, a display of twenty-one different cuts of these "imitation meats" caused surprise and admiration from the more than five hundred present. The imitations, not only of meats, but also ice cream, cheese and other dairy products, were so exact as to be taken for the real product.

The president of the Reproductions Company is constantly in receipt of requests and orders for imitations of other perishable products for display, as well as for salesmen's samples.

Seeing is believing

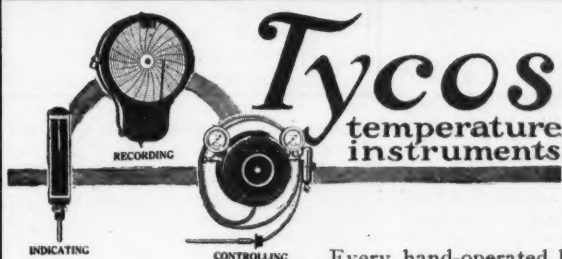


You can profitably apply the "Cafeteria idea" to your own business. Display your meats in counters refrigerated by the "York" self-contained automatic refrigerating unit and your meats will sell themselves.

The automatic "York" requires no attention other than an occasional oiling, and once installed in your market will go a long way toward eliminating the drudgery and spoilage losses with which you probably now are handicapped.

Write for further particulars

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.



Correct
Catalogs
Sent on
Request

Every hand-operated heat process can be more easily and economically controlled by Tycos Temperature Instruments.

No matter what your heat requirement, there is a Taylor Instrument to suit your needs.

Taylor Instrument Companies

Rochester, N. Y., U. S. A.
CANADIAN PLANT TYCOS BUILDING, TORONTO
Manufacturing Distributors in Great Britain:
Short & Mason, Ltd., London

A. C. Wicke Mfg. Co.
Cold Storage Installations

of Every Description

Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8676

Main Office and Factory:
406 East 102nd St.
Atwater 0880

Bronx Branch:
739 Brook Ave.
Melrose 7444

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 15"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

Chicago Section

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., was a Chicago visitor this week.

A welcome visitor to the city this week was W. F. Price, manager of the Dold Packing Co., Omaha, Nebr.

An Eastern visitor to Chicago this week was H. Rabinovitz, of the Colonial Provision Company, Boston, Mass.

H. McDowell, manager of Swift & Company's plant in Moultrie, Ga., came to Chicago this week on a visit to company headquarters.

M. Lowe, head of the beef department of the Swift Canadian plant at Winnipeg, spent a few days at headquarters in Chicago this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., made another one of his "commuting" trips to the city this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 31,221 cattle, 12,340 calves, 54,723 hogs and 26,666 sheep.

Frederic Brunner, director of the Banque Commercial of Basle, Switzerland, and one of the leading business men of that country, paid his first visit to Chicago this week, and his first call on arrival at the office of THE NATIONAL PROVISIONER.

Fred White, formerly one of the best known provision inspectors in Chicago, but now retired and living a life of ease in California, passed through the city this

week on his way to New York. Fred has a host of friends in the trade, and still keeps himself informed by reading THE NATIONAL PROVISIONER. He plans to return to the Golden State by way of the Panama Canal.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith.

IT IS ALWAYS EASIER—

- To discuss the failures of others than to recognize our own.
- To find an alibi than to improve our work.
- To blame the management than to hustle the business.
- To see other men's opportunities than to improve our own.
- To face the facts than to stall them off.
- To get the worst news first, for everything thereafter is good news.
- To satisfy your client than to please your own conscience.

Prices realized on Swift & Company's sales of carcass beef in Chicago for week ending Saturday, April 3, 1926, on shipments sold out were as follows: Cows, common to good, 9.50@14c; steers, common to medium, 13@15c; steers, good to choice, 15.50@20c; and averaged 13.40c per pound.

Provision shipments from Chicago for the week ending April 3, 1926, with comparisons, are reported as follows:

	Last week.	Previous week.	Cor. week, 1925.
Cured meats, lbs....	14,705,000	17,159,000	14,864,000
Fresh meats, lbs....	35,733,000	43,691,000	35,214,000
Lard, lbs.....	7,312,000	9,299,000	6,965,000

ARKANSAS HONORS OUR OSCAR.

Modestly and quietly Oscar G. Mayer, president of the Institute of American Meat Packers, slipped out of town a week or so ago to enjoy a few days' rest at Hot Springs, Ark. But he was not to escape entirely the penalty of fame. At Little Rock he was waylaid by the faithful Otto Finkbeiner, president of the Little Rock Packing Co., and made the guest of honor at a luncheon at the Hotel Lafayette.

The toastmaster was Grover T. Owens, a leading attorney of Little Rock, and the guest was welcomed in addresses by Governor Terral of Arkansas, Mayor Moyer of Little Rock, President J. C. Conway of the Chamber of Commerce and other leading citizens. The guests at the luncheon included L. L. Lauck, Herman Wunsch and others of the staff of the Little Rock Packing Co., as well as other local packers and packer representatives.

Although visibly impressed by the honor done him, Mr. Mayer was not lacking in his usual practical word for the occasion, suggesting that the only sure way to re-fertilize the depleted cotton lands of Arkansas was by raising plenty of cattle, sheep and hogs.

JAMES' NEW OFFICES.

Increased business has forced E. G. James & Co., well-known Chicago packinghouse brokerage firm, to seek larger offices. New and considerably larger space has been secured in the same building at 140 W. Van Buren street.

Considerable remodeling has been done and new furniture and equipment purchased and installed, with the result that the office is one of the most modern and up-to-date in the city. The new address is 525 Postal Telegraph Building, Chicago.

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
1124 Marquette Bldg. CHICAGO

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg. Detroit, Mich. 155 Congress Street

H. P. Henschien R. J. McLaren
HENSCHEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Packing House Products
Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Cracklings Hog Hair

Carcass Beef—F. S. Lard—Green Fork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER
2100 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
514 Erie Bldg. Packing House
Cleveland, O. Specialists

Stadler, Levine & Cravin
Architectural & Mechanical Engineers
Packing Plants—Refrigeration
Plans and Supervision
29 Broadway NEW YORK

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Experience. Lower Construction Cost. Higher efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

LEON DASHEW
Counselor At Law
230 Fifth Ave., New York

TRAIN FOR PACKING INDUSTRY.

(Continued from page 21.)

Forrest J. Scrivner, 23 years old, single, graduate College of Agriculture, Nebraska, cereal investigational work in Nebraska for United States Department of Agriculture.

Where to Find Out About Them.

Since there has been a considerable amount of interest displayed in these men by many packers, it is suggested that any packer interested in employing any of them should get in touch with them at once.

Further particulars in regard to any of the men will be supplied by W. H. Spencer, Dean of the School of Commerce and Administration, and Director of the Institute of Meat Packing, University of Chicago. Any packer who wishes to fill a particular position in his company might do well to write Dean Spencer in detail about the position he has and the requirements of the work, and Dean Spencer will recommend to him such of these students as seem to be capable of fulfilling the requirements.

What the Dean Thinks of Them.

Dean Spencer in discussing these men said:

"There are two things which I trust the industry will bear in mind in considering men from the Institute of Meat Packing as prospective employees. First, this educational project is, of course, highly experimental; second, only a few of these men have had any prolonged experience in the packing industry.

"Bearing these two things in mind, I think, in the first place, that this group of young men is as serious, conscientious, and capable as any similar group of men with whom I have come in contact about the University; second, that the training which they have had, both at other institutions and the specialized training which they have had in the Institute of Meat Packing, makes them as attractive a group from which the industry may seek men for important positions as any group of which I know."

Views of the Packer Chief.

The graduation of these men will mark a highly important development in the American meat packing industry, in the view of Oscar G. Mayer, President of the Institute of American Meat Packers.

"It is gratifying to know," says Mr. Mayer, "that a number of young men, whose college training fits them especially for it, soon will enter the American meat packing industry, and that from this year on there will be available additional groups each year for employment.

"It is not to be expected, of course, that these graduates of the Institute of Meat Packing will be able forthwith to assume positions of high rank in the industry. But we can be sure, I think, that their specialized theoretical training, when supplemented by the practical experience, which they will acquire in their daily work, will be extremely valuable both to the men and to the industry.

"I confidently feel that the graduation of this first class from the Institute of Meat Packing marks a highly important step in the development of the American meat packing industry, and one that promises much for the industry. The graduation of this first class from the Institute of Meat Packing also marks the complete fruition of one part of the wise and far-reaching plan for the development of the Institute of American Meat Packers which Thomas E. Wilson brought forward some four years ago, and which the industry adopted."

Opinion of P. D. Armour.

Philip D. Armour, Chairman of the Committee on Educational Plans of the Institute Plan Commission, in discussing the graduation of these men from the Institute of Meat Packing, said:

"The packing industry can point with deep pride to this class which will graduate soon from the Institute of Meat Packing, for it means that this industry is to have entering its ranks each year henceforth a group of young men who have been expressly trained for the work they will take up, and who have a valuable understanding of the problems and principles of the industry. While these young men will enter the industry as beginners, they will have advantages on their side, because of their specialized training, which should enable them to go far."

DEATH OF "DAVE" ROBERTON.

One of its best-known and most popular figures was lost to the meat packing industry this week with the death on April 7 of D. C. Robertson, former vice-president of Miller & Hart, Chicago. Mr. Robertson had been in poor health since his retirement two years ago.

He had been troubled with high blood pressure and its attendant ills for some time, but the end came peacefully at his



THE LATE D. C. ROBERTON.

home in the South Shore View Hotel, 7100 South Shore Drive, Chicago. Mr. Robertson was 61 years old.

David C. Robertson was born in Scotland November 21, 1865. He came to the United States in 1887, and his first position in Chicago was with a concern known as Woodward & Co., handling dried fruit.

In 1888 he went to work for the meat packing concern of Miller, Hale & Co., located at 31st street and Emerald avenue, now known as Miller & Hart. He served for many years as vice-president, and was an authority on all phases of pork packing and sausage making.

"Dave" Robertson was one of the best-liked men in the business, and was famous for his inimitable Scotch stories. His death leaves a real void, for he had a host of friends everywhere, who will sincerely mourn his passing.

He is survived by a widow, Mrs. Edith Wheeler Robertson, three sisters, Mrs. H. F. Berry, Mrs. John Tapson and Mrs. Wells Putnam, and a brother, John Robertson, who is superintendent of Kingan & Co., Indianapolis, Ind.

Funeral services were held Friday afternoon and were conducted by Montjoie Commandery, K. T., with interment at Rosehill Cemetery.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 29.....	15,320	4,819	40,960	19,403
Tues., Mar. 30.....	5,485	1,048	16,330	10,518
Wed., Mar. 31.....	6,250	1,782	11,004	8,476
Thurs., Apr. 1.....	5,656	2,610	7,303	9,649
Fri., Apr. 2.....	4,858	501	14,497	11,760
Sat., Apr. 3.....	217	124	6,880	2,750

Total last week.....	45,767	14,822	96,824	71,646
Previous week.....	61,080	16,810	144,350	94,884
Year ago.....	48,013	22,497	85,974	70,776
Two years ago.....	51,429	17,249	103,706	63,146

SHIPMENTS.

Mon., Mar. 29.....	4,904	501	11,842	4,555
Tues., Mar. 30.....	2,983	205	5,948	3,539
Wed., Mar. 31.....	2,046	11	3,802	225
Thurs., Apr. 1.....	2,417	2	5,299	4,942
Fri., Apr. 2.....	1,941	5,159	5,459
Sat., Apr. 3.....	290	2,494	440

Total last week.....	14,500	779	34,544	19,200
Previous week.....	13,300	1,042	50,512	21,411
Year ago.....	15,538	1,689	38,432	19,553
Two years ago.....	17,037	328	44,473	23,642

Receipts at Chicago Stock Yards thus far this year to April 3, with comparative totals:

	1926.	1925.
Cattle.....	772,933	756,783
Calves.....	205,552	239,157
Hogs.....	2,212,731	2,337,452
Sheep.....	1,146,161	983,880

Combined weekly hog receipts at eleven markets for week ending April 3, with comparisons:

	Week.	Year to date.
Week ending April 3.....	402,000	7,706,000
Previous week.....	519,000
1925.....	378,000	10,204,000
1924.....	697,000	12,032,000
1923.....	740,000	10,985,000
1922.....	450,000	7,937,000

Combined receipts at seven markets for the week ending April 3, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending April 3.....	146,000	335,000	192,000
Previous week.....	133,000	450,000	251,000
1925.....	138,000	313,000	177,000
1924.....	161,000	575,000	153,000
1923.....	174,000	623,000	194,000
1922.....	139,000	553,000	145,000

Combined receipts at seven points for 1926 to April 3, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	2,450,000	6,700,000	2,858,000
1925.....	2,423,000	8,736,000	2,590,000
1924.....	2,472,000	10,032,000	2,600,000
1923.....	2,504,000	9,192,000	2,838,000
1922.....	2,310,000	6,560,000	2,534,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number weight— received, lbs.	Prices— Top. Average.
*This week.....	96,000 250	\$13.85 \$11.70
Previous week.....	144,380 248	13.75 11.75
1925.....	85,974 228	14.00 13.10
1924.....	103,706 224	7.75 7.60
1923.....	174,133 241	8.75 8.40
1922.....	121,902 242	10.85 10.30
1921.....	117,365 240	10.25 9.19
Av. 1921-1925.....	133,000 237	\$10.30 \$ 9.70

*Receipts and average weights for week ending April 3, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending April 3..	\$ 9.50	\$11.70	\$ 8.00	\$12.50
Previous week.....	9.50	11.75	7.95	13.05
1925.....	10.45	13.10	7.75	14.75
1924.....	9.75	7.50	10.25	16.00
1923.....	9.10	8.40	8.20	13.45
1922.....	7.85	10.30	9.75	13.90
1921.....	8.50	9.10	6.15	9.15
Av. 1921-1925.....	\$ 9.15	\$ 9.70	\$ 8.40	\$13.45

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending April 3.....	32,100	61,400	52,800
Previous week.....	47,711	93,808	73,473
1924.....	32,475	47,542	51,423
1923.....	34,392	119,233	39,700
1922.....	41,846	145,110	57,891

*Saturday, April 3, estimated.

Chicago packers' hog slaughters for the week ending April 3, 1926:

Armour & Co.....	5,800
Anglo-American.....	1,800
Swift & Co.....	6,500
Hammond Co.....	2,200
Morris & Co.....	2,500
Wilson & Co.....	4,500
Boyd-Lanham.....	3,300
Western Packing Co.....	6,300
Roberts & Oake.....	4,800
Miller & Hart.....	3,300
Independent Packing Co.....	2,700
Brennan Packing Co.....	4,400
Agar Packing Co.....	1,400
Others.....	15,300
Total.....	63,400
Previous week.....	55,000
Year ago.....	55,000
1924.....	132,600
1923.....	154,100

(For Chicago livestock prices see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
April 8, 1926.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@25
10-12 lbs. avg.	@24½
12-14 lbs. avg.	@23½
14-16 lbs. avg.	@22½
16-18 lbs. avg.	21½ @22
18-20 lbs. avg.	21½ @21½

Skinned Hams—		
14-16 lbs. avg.	@24
16-18 lbs. avg.	@23½
18-20 lbs. avg.	@22½
20-22 lbs. avg.	@21½
22-24 lbs. avg.	@19½
24-26 lbs. avg.	@18½
26-28 lbs. avg.	@17½

Picnics—		
4-6 lbs. avg.	@10½
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@14
10-12 lbs. avg.	@14
12-14 lbs. avg.	@13½

Bellies—(square cut and seedless)		
6-8 lbs. avg.	@28½
8-10 lbs. avg.	@26½
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@20½
14-16 lbs. avg.	@19

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@26
10-12 lbs. avg.	@25½
12-14 lbs. avg.	@24½
14-16 lbs. avg.	@23½
16-18 lbs. avg.	21½ @22
18-20 lbs. avg.	21½ @22

Boiling Hams—(house run)		
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@22

Skinned Hams—		
14-16 lbs. avg.	@24½
16-18 lbs. avg.	@23½
18-20 lbs. avg.	@23
20-22 lbs. avg.	@22
22-24 lbs. avg.	@19½
24-26 lbs. avg.	@18½
26-28 lbs. avg.	@17½

Picnics—		
4-6 lbs. avg.	@16½
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14

Bellies—(square cut and seedless)		
6-8 lbs. avg.	@28½
8-10 lbs. avg.	@27
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@20½
14-16 lbs. avg.	@19

Dry Salt Meats.

Extra short clears, 35/45	@14½
Extra short ribs, 35/45	@14½
Regular plates, 4-6	@12½
Clear plates, 4-6	@10½
Jowl butts	@10½

Fat Backs—		
8-10 lbs. avg.	@9½
10-12 lbs. avg.	@9
12-14 lbs. avg.	@10
14-16 lbs. avg.	@10½
16-18 lbs. avg.	@11
18-20 lbs. avg.	@11½
20-25 lbs. avg.	@11½

Clear Bellies—		
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16
18-20 lbs. avg.	@15½
20-25 lbs. avg.	@15½
25-30 lbs. avg.	@15½
30-35 lbs. avg.	@15½
35-40 lbs. avg.	@15
40-50 lbs. avg.	@14½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, APRIL 3, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	14.15	14.15	13.97½	14.00
July	14.40	14.40	14.25	14.25
Sept.	14.60	14.60	14.50	14.50

CLEAR BELLIES—				
May	14.90	14.90	14.80	14.80
July	15.25	15.25	15.20	15.20

SHORT RIBS—				
May	14.00	14.00	14.55	14.40
July	14.00	14.00	14.55	14.55

MONDAY, APRIL 5, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.95-92½	13.95	13.87½	13.95ax
July	14.20	14.22½	14.15	14.22½
Sept.	14.45	14.47½	14.37½	14.47½b

CLEAR BELLIES—				
May	14.65	14.75	14.65	14.75
July	15.10	15.10	15.10	15.10b

SHORT RIBS—				
May	14.40	14.40	14.37½	14.37½ax
July	14.40	14.40	14.37½	14.37½ax

TUESDAY, APRIL 6, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.90	13.90	13.75	13.77½b
July	14.20-17½	14.20	14.02½	14.05
Sept.	14.40	14.42½	14.25	14.30

CLEAR BELLIES—				
May	14.80	14.80	14.75	14.75ax
July	15.10	15.10	15.00	15.00
Sept.	15.05	15.15	15.05	15.15b

SHORT RIBS—				
May	14.27½	14.27½	14.20	14.20ax
July	14.37½	14.37½	14.30	14.30

WEDNESDAY, APRIL 7, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.80	13.82½	13.62½	13.82½ax
July	14.05	14.07½	13.95	14.07½ax
Sept.	14.32½	14.32½	14.12½	14.30b

CLEAR BELLIES—				
May	14.75	14.75	14.75	14.75
July	15.05	15.05	15.05	15.05
Sept.	15.15	15.15	15.15	15.15

SHORT RIBS—				
May	14.30	14.30	14.30	14.30
July	14.30	14.30	14.30	14.30
Sept.	14.20	14.20	14.20	14.20

THURSDAY, APRIL 8, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.92½	13.97½	13.90	13.92½
July	14.15	14.25	14.15	14.20ax
Sept.	14.40	14.45	14.40	14.42½ax

CLEAR BELLIES—				
May	14.85	15.20	15.10	15.15
July	15.25	15.42½	15.22½	15.42½b
Sept.	15.55	15.55	15.55	15.55b

SHORT RIBS—				
May	14.50	14.50	14.52½b	14.52½b
July	14.60	14.60	14.60	14.60b
Sept.	14.60	14.60	14.60	14.60b

FRIDAY, APRIL 9, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.97½	13.97½	13.80	13.80b
July	14.20-22½	14.22½	14.05	14.05b
Sept.	14.45-42½	14.45	14.27½	14.27½

CLEAR BELLIES—				
May	15.62½	15.80	15.60	15.37½ax
July	15.70	15.70	15.65	15.70ax
Sept.	15.70	15.70	15.65	15.70ax

SHORT RIBS—				
May	14.50	14.50	14.45	14.45ax
July	14.70	14.70	14.60	14.60ax
Sept.	14.70	14.70	14.60	14.60x

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 8, 1926, with comparisons, were as follows:

	Week ending April 8.	Prev. week.	Cor. week.
Armour & Co.	4,530	3,068	4,068
Anglo-Amer. Prov. Co.	1,542	1,808	2,454
Swift & Co.	4,908	5,068	5,551
G. H. Hammond Co.	3,173	811	3,408
Morris & Co.	4,342	3,425	5,501
Wilson & Co.	6,021	4,442	5,786
Boyd-Lunham Co.	3,078	3,308	2,784
Western Pkg. & Prov. Co.	5,734	6,385	6,700
Roberts & Oake	5,150	6,378	3,823
Miller & Hart	4,361	3,493	3,507
Independent Packing Co.	3,577	3,970	3,652
Brennan Packing Co.	3,215	4,612	5,468
Agar Packing Co.	1,825	1,690	910
Total	55,466	40,287	54,274

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	22	12
Rib roast, light end	35	28	20
Chuck roast	26	20	14
Steaks, round	45	35	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	60	37	26
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	32	21
Legs	38	28
Stew	12½	10
Chops, shoulder	24	10
Chops, rib and loin	50	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	32	@35
Loins, whole, 10@12	30	@32
Loins, whole, 12@14	28	@30
Loins, whole, 14 and over	24	@25
Chops	28	@22
Shoulders	22	@22
Butts	27	@27
Spareribs	25	@25
Hocks	24	@24
Leaf lard, unrendered	22	@22

Veal.

Hindquarters	28	@38
Forequarters	15	@24
Legs	24	@35
Breasts	14	@18
Shoulders	12	@24
Cutlets	20	@50
Rib and loin chops	24	@40

Butchers' Offal.

Suet	6	@6
Shop fat	3	@3
Bones, per 100 lbs.	50	@50
Calf skins	15	@15
Kips	13	@13
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, l. c. l. Chicago	104	..
Double refined saltpetre, gran., l. c. l.	6%	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.
N. Y. & S. S., carloads	3%	3%
Less than carloads, granulated	4%	4%
Crystals	5%	5%
Kegs, 100@130 lbs., 1c more
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—
Granulated, car lots, per ton, f.o.b. Chicago	7.40	..
bulk
Medium, car lots, per ton, f.o.b. Chicago	9.10	..
bulk
Rock, car lots, per ton, f.o.b. Chicago	8.90	..
Sugar—
Raw sugar, 96 basis	4.25	..
Second sugar, 90 basis	3.90	..
Syrup, testing 63 and 65 combined sucrose and invert	81½	..
Standard granulated f.o.b. refiners (2%)	5.25	..
Plantation granulated f.o.b. New Orleans less (2%)	None available	..

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1212 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Apr. 10, 1926.	Cor. week, 1925.
Prime native steers.....	17 @18	10 @20
Good native steers.....	15 @17	18 @18 1/2
Medium steers.....	12 @16	14 @16
Heifers, good.....	13 @16	15 @16
Cows.....	10 @14	8 @12
Hind quarters, choice.....	10 @14	8 @12
Fore quarters, choice.....	10 @14	8 @12

Beef Cuts.

Steer Loins, No. 1.....	29 @29	34 @34
Steer Loins, No. 2.....	25 @25	31 @31
Steer Short Loins, No. 1.....	25 @25	31 @31
Steer Short Loins, No. 2.....	23 @23	29 @29
Steer Loin Ends (hips).....	23 @23	29 @29
Steer Loin Ends, No. 2.....	22 @22	28 @28
Cow Loins.....	19 @19	23 @23
Cow Short Loins.....	19 @19	23 @23
Cow Loin Ends (hips).....	18 @18	22 @22
Steer Ribs, No. 1.....	20 @20	23 @23
Steer Ribs, No. 2.....	17 @17	20 @20
Cow Ribs, No. 1.....	17 @17	20 @20
Cow Ribs, No. 2.....	15 @15	18 @18
Steer Rounds, No. 1.....	15 @15	18 @18
Steer Rounds, No. 2.....	15 @15	18 @18
Steer Chucks, No. 1.....	13 @13	15 @15
Steer Chucks, No. 2.....	12 @12	14 @14
Cow Rounds.....	11 @11	13 @13
Cow Chucks.....	11 @11	13 @13
Steer Plates.....	12 @12	14 @14
Medium Plates.....	10 @10	12 @12
Briskets, No. 1.....	17 @17	20 @20
Briskets, No. 2.....	13 @13	15 @15
Steer Navel Ends.....	9 @9	11 @11
Cow Navel Ends.....	9 @9	11 @11
Fore Shanks.....	7 1/2 @7 1/2	9 @9
Hind Shanks.....	6 @6	8 @8
Rolls.....	20 @20	23 @23
Strip Loins, No. 1, boneless.....	45 @45	55 @55
Strip Loins, No. 2.....	40 @40	50 @50
Strip Loins, No. 3.....	25 @25	35 @35
Sirloin Butts, No. 1.....	25 @25	35 @35
Sirloin Butts, No. 2.....	23 @23	33 @33
Sirloin Butts, No. 3.....	18 @18	28 @28
Beef Tenderloins, No. 1.....	65 @65	75 @75
Beef Tenderloins, No. 2.....	60 @60	70 @70
Rump Butts.....	14 @14	17 @17
Flank Steaks.....	15 @15	18 @18
Shoulder Clods.....	15 @15	18 @18
Hanging Tenderloins.....	10 @10	12 @12

Beef Products.

Brains (per lb.).....	14 1/2 @14 1/2	0 @10
Hearts.....	20 @20	29 @30 1/2
Tongues.....	20 @20	29 @30 1/2
Sweetbreads.....	35 @35	38 @41
Ox-Tail, per lb.....	12 @12	10 @11
Fresh Tripe, plain.....	4 @4	4 @4
Fresh Tripe, H. C.....	6 1/2 @6 1/2	10 1/2 @10 1/2
Livers.....	11 1/2 @11 1/2	10 1/2 @10 1/2
Kidneys, per lb.....	9 1/2 @9 1/2	8 @8

Veal.

Choice Carcasses.....	20 @21	16 @18
Good Carcasses.....	14 @19	12 @15
Good Saddles.....	18 @18	16 @18
Good Backs.....	12 @16	8 @13
Medium Backs.....	8 @12	5 @7

Veal Products.

Brains, each.....	15 1/2 @15 1/2	11 @12
Sweetbreads.....	60 @60	52 @57
Calf Livers.....	40 @40	35 @37

Lamb.

Choice Lamb.....	26 @26	27 @27
Medium Lamb.....	20 @20	25 @25
Choice Saddles.....	29 @29	30 @30
Medium Saddles.....	28 @28	29 @29
Choice Fores.....	18 @18	20 @20
Medium Fores.....	16 @16	18 @18
Lamb Fries, per lb.....	32 @32	31 @32
Lamb Tongues, each.....	13 @13	13 @13
Lamb Kidneys, per lb.....	25 @25	23 @23

Mutton.

Heavy Sheep.....	14 @14	13 @13
Light Sheep.....	18 @18	16 @16
Heavy Saddles.....	15 @15	16 @16
Light Saddles.....	20 @20	18 @18
Heavy Fores.....	10 @10	15 @15
Light Fores.....	10 @10	15 @15
Mutton Legs.....	22 @22	20 @20
Mutton Loins.....	15 @15	15 @15
Mutton Stew.....	10 @10	10 @10
Sheep Tongues, each.....	13 @13	13 @13
Sheep Heads, each.....	10 @10	10 @10

Fresh Pork, Etc.

Dressed Hogs.....	25 @25	28 @28
Pork Loins, 8@10 lbs. avg.....	28 @28	27 @27
Hams.....	30 @30	26 @26
Butties.....	28 @28	26 @26
Calas.....	18 1/2 @18 1/2	16 1/2 @16 1/2
Skinned Shoulders.....	17 1/2 @17 1/2	15 1/2 @15 1/2
Spare Ribs.....	16 @16	17 @17
Leaf Lard.....	15 @15	17 1/2 @17 1/2
Back Fat.....	17 @17	18 @18
Butts.....	23 @23	24 @24
Hocks.....	16 @16	17 @17
Tails.....	6 @6	6 @6
Neck Bones.....	5 @5	6 @6
Tail Bones.....	12 @12	12 @12
Slip Bones.....	9 @9	9 @9
Blade Bones.....	13 1/2 @13 1/2	13 1/2 @13 1/2
Pigs Feet.....	9 @9	9 @9
Kidneys, per lb.....	10 @10	10 @10
Livers.....	7 1/2 @7 1/2	7 1/2 @7 1/2
Brains.....	17 1/2 @17 1/2	17 1/2 @17 1/2
Ears.....	9 @9	9 @9
Snouts.....	9 @9	9 @9
Heads.....	10 @10	10 @10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	29 @29
Country style sausage, fresh in link.....	21 @21
Country style sausage, fresh in bulk.....	19 @19
Country style sausage, smoked.....	24 @24
Mixed sausage, fresh.....	18 @18
Frankfurts in pork casings.....	22 @22
Frankfurts in sheep casings.....	22 @22
Bologna in beef bungs, choice.....	19 @19
Bologna in beef middles, choice.....	16 @16
Bologna in cloth, paraffined, choice.....	23 @23
Liver sausage in beef rounds.....	14 @14
Head cheese.....	19 @19
New England luncheon specialty.....	28 @28
Liberty luncheon specialty.....	21 @21
Mixed luncheon specialty.....	17 @17
Tongue sausage.....	25 @25
Head cheese.....	19 @19
Polish sausage.....	18 @18
Souse.....	18 @18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	33 @33
Cervelat, new condition, in hog bungs.....	23 @23
Thuringer Cervelat.....	26 @26
Farmer.....	32 @32
Holsteiner.....	30 @30
B. C. Salami, choice, in hog bungs.....	40 @40
Milano Salami, choice, in hog bungs.....	51 @51
B. C. Salami, new condition.....	26 @26
Frisses, choice, in hog middles.....	44 @44
Genoa style Salami.....	56 @56
Pepperoni.....	42 @42
Mortadella, new condition.....	26 @26
Capicola.....	55 @55
Italian style hams.....	45 @45
Virginia style hams.....	45 @45

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	\$8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	11 1/2 @12
Special lean pork trimmings.....	20 @21
Extra lean pork trimmings.....	22 @22
Neck bone trimmings.....	29 @30 1/2
Pork cheek meat.....	11 @11 1/2
Pork hearts.....	7 @7 1/2
Fancy boneless bull meat (heavy).....	11 1/2 @11 1/2
Boneless chucks.....	10 1/2 @10 1/2
Shank meat.....	9 @9
No. 1 beef trimmings.....	9 @9
Beef hearts.....	7 1/2 @7 1/2
Beef cheeks, trimmed.....	9 @9
Dr. canner cows, 300 lbs. and up.....	8 @8
Dr. cutters, 400 lbs. and up.....	8 1/2 @8 1/2
Dr. bologna bulls, 500-700 lbs.....	9 @9
Beef tripe.....	4 1/2 @5
Cured pork tongues (can. trim.).....	16 1/2 @16 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 150 sets per tierce, per set.....	29 @29
Beef rounds, domestic, 140 sets per tierce, per set.....	29 @29
Beef rounds, export, 225 sets per tierce, per set.....	31 @31
Beef middles, 110 sets per tierce, per set.....	1.45 @1.45
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	21 @21
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	21 @21
Beef veasands, No. 1, per piece.....	15 @15
Beef veasands, No. 2, per piece.....	7 @7
Beef bladders, small, per dozen.....	1.75 @1.75
Beef bladders, medium, per dozen.....	1.85 @1.85
Beef bladders, large, per dozen.....	1.85 @1.85
Hog casings, medium, per bd. 100 yds.....	2.25 @2.25
Hog casings, narrow, per lb. f. o. b.....	3.00 @3.00
Hog middles, without cap, per set.....	20 @20
Hog middles, with cap, per set.....	20 @20
Hog bungs, export.....	22 @22
Hog bungs, large prime.....	24 @24
Hog bungs, medium.....	20 @20
Hog bungs, small prime.....	13 @13
Hog bungs, narrow.....	6 @6
Hog stomachs, per piece.....	8 @8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	33.50
Family back pork, 20 to 34 pieces.....	36.00
Family back pork, 35 to 45 pieces.....	37.00
Clear back pork, 40 to 50 pieces.....	28.00
Clear plate pork, 25 to 35 pieces.....	25.00
Clear plate pork, 35 to 45 pieces.....	24.50
Brisket pork.....	30.00
Beef.....	24.50
Extra plate beef.....	26.50

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67 @1.72 1/2
Oak pork barrels, black iron hoops.....	1.50 @1.55
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @1.92 1/2
White oak ham tierces.....	3.15
Red oak lard tierces.....	2.27 1/2 @2.30
White oak lard tierces.....	2.47 1/2 @2.52 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	25 @25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	20 1/2 @20 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	21 @21
Pastury oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	16 @16

DRY SALT MEATS.

Extra short clears.....	14 1/2 @14 1/2
Extra short ribs.....	14 1/2 @14 1/2
Short clear middles, 60-lb. avg.....	15 @15
Clear bellies, 14@16 lbs.....	15 1/2 @15 1/2
Clear bellies, 16@20 lbs.....	15 1/2 @15 1/2
Clear bellies, 25@30 lbs.....	14 1/2 @14 1/2
Rib bellies, 20@25 lbs.....	15 @15
Rib bellies, 25@30 lbs.....	14 1/2 @14 1/2
Fat backs, 10@12 lbs.....	9 @9
Fat backs, 12@14 lbs.....	10 @10
Fat backs, 14@16 lbs.....	10 1/2 @10 1/2
Regular plates.....	12 1/2 @12 1/2
Butts.....	10 1/2 @10 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	30 1/2 @30 1/2
Skinned hams, fancy, 10@12 lbs.....	30 1/2 @30 1/2
Standard regular hams, 12@16 lbs.....	29 @29
Picnics, 6@8 lbs.....	29 1/2 @29 1/2
Standard bacon, 4@8 lbs.....	30 1/2 @30 1/2
Standard bacon, 10@12 lbs.....	31 1/2 @31 1/2
Standard bacon, 12@14 lbs.....	32 @32
Standard bacon strips, 6@7 lbs.....	28 1/2 @28 1/2
Cooked hams, choice, skin on, surplus fat off.....	42 @42
Cooked hams, choice, skinned, surplus fat off.....	43 @43
Cooked hams, choice, skinned, surplus fat off.....	43 @43
Cooked picnics, skin on; surplus fat off.....	28 @28
Cooked picnics, skinned; surplus fat off.....	29 @29
Cooked loin roll, smoked.....	48 @48

ANIMAL OILS.

Prime lard oil.....	16 @16 1/2
Extra winter strained.....	12 1/2 @12 1/2
Extra lard oil.....	12 1/2 @12 1/2
Extra No. 1 lard.....	13 @13
No. 1 lard oil.....	11 1/2 @11 1/2
No. 2 lard oil.....	11 1/2 @11 1/2
Pure neatfoot oil.....	16 @16 1/2
Extra neatfoot oil.....	13 @13 1/2
No. 1 neatfoot oil.....	11 1/2 @11 1/2
Acidless tallow oil.....	11 1/2 @11 1/2

LARD (Unrefined).

Prime, steam, cash tierces.....	13.77 @13.77
Prime, steam, loose.....	12.90 @12.90
Leaf, raw.....	12.62 @12.62
Neutral lard.....	15.37 @15.37

LARD (Refined).

Pure lard, kettle rendered, per lb., loose.....	13.75 @13.75
Pure lard, tierces.....	14.00 @14.00
Compound.....	14.50 @14.50
Leg, shortening, ch. brands.....	15.00 @15.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @12 1/2
Oleo stock.....	12 1/2 @12 1/2
Prime No. 1 oleo oil.....	11 1/2 @11 1/2
Prime No. 2 oleo oil.....	11 1/2 @11 1/2
No. 3 oleo oil.....	10 1/2 @10 1/2
Prime oleo stearine, edible.....	11 1/2 @11 1/2

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	9 1/2 @9 1/2
Prime packers tallow.....	8 1/2 @8 1/2
No. 1 tallow, basis 10% f.f.a., 45 titre.....	8 1/2 @8 1/2
No. 2 tallow, basis 10% f.f.a., 45 titre.....	7 1/2 @7 1/2
Choice white grease, max. 4% acid, loose.....	8 1/2 @8 1/2
Chicago.....	8 1/2 @8 1/2
It-White grease, max., 5% acid.....	8 1/2 @8 1/2
Yellow grease, 12-15 f.f.a.....	8 @8
Brown grease, 40 f.f.a.....	7 1/2 @7 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Val-ley.....	16 1/2 @16 1/2
White, deodorized, in bbls., c.a.f. Chicago.....	13 1/2 @13 1/2
Yellow, deodorized, in bbls., c.a.f. Chicago.....	13 @13
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	14 @14
Corn oil in tanks, f.o.b. mills.....	10 @10 1/2
Soya bean oil, seller's tank, f.o.b. coast.....	10 1/2 @10 1/2
Cocconut oil, seller's tank, f.o.b. coast.....	9 1/2 @9 1/2
Refined in bbls., c.a.f. Chicago, none.....	13 1/2 @13 1/2

FERTILIZERS.

Blood, unground and ground.....	3.75 @ 4.00
Hoofmeal.....	3.25 @ 3.35
Ground tankage, 10 to 12%.....	3.10 @ 3.25
Ground tankage, 6 to 9%.....	2.85 @ 3.00
Crushed and unground tankage.....	2.65 @ 2.90
Ground raw bone per ton.....	30.00 @ 32.00
Ground steam bone per ton.....	27.00 @ 30.00
Unground steam bone per ton.....	24.00 @ 28.00
Unground bone tankage per ton.....	16.00 @ 19.00

Retail Section

Straight Talks With Meat Retailers

V—Being Friendly With Trade

Make friends of your customers, Mr. Retailer. Let them feel that when they come into your store they are dealing with someone who takes a real, personal interest in them.

If you do this, you are adding another big support to your trade, besides the usual ones of quality, price, service, etc. Nearly everyone would rather trade with a friend than a stranger.

In these days of close competition the retailer whose customers are his friends has a big advantage over the one who looks upon the people who come into his store simply as a source of income, says W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics.

In the following article—one of a series he is writing for THE NATIONAL PROVISIONER—he discusses the value of friendly relations with customers, and tells some of the ways in which the retailer can build up a genuinely friendly trade for himself.

This is the fifth article by Mr. Davis in this series of "Straight Talks." The first appeared in the issue of Jan. 23, 1926; the second on Feb. 6, 1926; the third on Feb. 20, 1926; and the fourth in the March 27, 1926 issue.

Are Your Customers Your Friends?

By W. C. Davis

How many people come into your store because of the kindly feeling they have for you and those associated with you? How many people purchase at your store because it happens to be located conveniently for their needs?

How many customers do you know by name? How many display an interest in your personal welfare?

Have you in a human way tried to cultivate the acquaintance of your customers? Do you appreciate the value of human interest in your business dealings?

Success Not Measured by Money Alone.

In short, are your customers also your friends? Or, are you numbered among the percentage who measure success solely by the dollars accumulated?

Retailers are entitled to a just financial reward dependent upon the service they render. No thinking person will question the right or envy the financial success you may have attained. But along with the money reward, why not draw interest in accumulated friendship?

Your customers are human just as you are, and most of us are inclined to respond to expressions of kindly interest. An occasional casual visit to the home of your customers may not be out of order.

Little attentions given, however slight, tend to cement lasting friendships. Such an attitude on the part of retailers, judiciously displayed, should be a permanent trade builder.

Not Acquainted with Customers.

During the period of the retail study, instances came to my attention where retail merchants serving families for years had not become acquainted with the housewife. Order taking was largely a mechanical process by telephone or through list of articles sent to store by messenger.

In many other cases, the head of the house, because of infrequent personal visits to the store, was unknown to the

management, consequently at times would come and go, without being recognized. Although the retailer might not have been at fault, yet because she was not recognized the average housewife under such circumstances feels she was slighted.

Would it not have been a good investment had the dealer taken time prior to such occurrences and paid a brief visit to the home. Because he thought "he hadn't time," probably resulted in the loss of a customer.

Retail Bookkeeping

How do you keep books, Mr. Retail Meat Dealer?

You can't run a successful meat shop today without good bookkeeping any more than you can without scales!

Roy C. Lindquist's articles on book-keeping for retailers, which ran serially in THE NATIONAL PROVISIONER, have been reprinted in handy eight-page size. They are the best things ever written on this subject.

Subscribers may have a copy free. To others they are 25c each.

Fill out and return the following coupon.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me a copy of "Bookkeeping for Retail Meat Shops," by Roy C. Lindquist.

Name.....

Street.....

City.....

Price, 25c. Subscribers, 2c stamp.

Mr. Retailer, are your customers also your friends? Do you know them by name and do you greet them, not effusively or impulsively, but naturally and cordially. Always try to be your natural self, minus a grouch.

The retailer's job today is vastly different from what it was even one decade ago. Living conditions have changed and competitive factors have multiplied. Established retailers need to be alert if they would progress.

Make Friends of Your Customers.

Friendship of the genuine sort needs to be cultivated. It is one of the retailer's most valuable assets.

Then, too, one is more considerate of a friend than a stranger. It is therefore natural to assume that under such conditions the retailer exercises greater care in filling orders for his friends. He sells the products for what they are. He couldn't afford to do otherwise. The loss of a customer and the loss of a friend are both involved.

Success in any line of endeavor is not measured by dollars alone. There are other factors that are equally as important. One of these is friendship.

Take a human interest in your customers. Make them your friends. It will prove an asset well worth the effort.

(Another talk with retailers by Mr. Davis will appear in an early issue of THE NATIONAL PROVISIONER.)

LOCAL AND PERSONAL.

The Winnebago Meat Market, owned by Guy Schoonmaker and Theodore McDonald in Winnebago, Ill., was recently destroyed by fire.

The meat market owned by Robinson and Rummel in Morrison, Ill., has been sold to Oscar I. Lofstead.

D. P. Kohn has sold his meat market in Grover Hill, Ohio, to A. N. Allen.

A new meat market has been opened in Laurel, Mont., by H. Anderson and Paul Quale.

Bieber Brothers have sold their meat market in Clear Lake, Ia., to Max Whitney.

A new meat market, known as the Independent Meat Market, has been opened in Glenwood, Minn., by Michael Dietz.

W. G. Maass has sold his meat market in Benson, Minn., to J. Miller Johnson.

A new meat market has been opened in Annandale, Minn., by J. D. Cofield.

M. A. Berrier has sold his meat market in Woolstock, Ia., to John Roth.

John White has opened a new meat market in Gillespie, Ill., in connection with his grocery there.

Stanley Marshall has sold his meat market in Payson, Ill., to Otto Harp.

R. J. Cooke's meat market in Ozona, Tex., was recently destroyed by fire.

A new meat market has been opened in Tyler, Tex., by C. C. Walker.

F. E. Jackson has sold his interest in the Palace Meat Market in Hano, Tex.

Fry Brothers have sold their meat market in Ft. Stockton, Tex., to J. R. Aaron and Hugh Padgett.

H. M. Sivadon is engaging in the meat and grocery business in Fairfax, Okla.

C. H. Hill has sold the Butcher Boy meat market in Reed City, Mich., to Rath & Newcomb.

Davis Bros. have sold their stock of meats, etc., in Antlers, Okla., to Nelson & Milan.

O. F. Tate has sold his Quality Meat Market in Newkirk, Okla., to John A. Nelson.

John McFarland has engaged in the meat business in Osborn, Kans.

The Jitney Jungle Store, 116 N. 3rd street, Ponca City, Okla., has added a meat market.

M. W. Reynolds is about to open a meat market and grocery store in Garber, Okla.

Wm. Shibley has sold the Sanitary Market in Bristow, Okla., to I. G. Futoransky.

Oscar Paisley has opened a meat department in his grocery store at Arco, Ida.

M. L. Meyer has opened the Meyer Grocery & Meat Market in Sacramento, Cal.

Jacob Johnson has purchased the meat market of Konz & Lorge in Harrington, Neb.

W. H. Orth has sold his meat business in Plymouth, Neb., to Elmer Selk.

R. J. Schenk has engaged in the meat business in Osceola, Neb.

Paul Schlingens has purchased the Rogers & Rogers meat and grocery business in Yankton, Nebr.

The Central Market in Marshfield, Ore., has been damaged by fire.

W. A. Baker has engaged in the meat business in Salkum, Wash.

The Palace Market has been opened in St. Helena, Ore., by W. M. Chambers.

S. Undseth has engaged in the meat and grocery business at 57th Ave. and 103rd street, Portland, Ore.

Walter Randall has succeeded to the meat market of Willhite & Randall, Broken Arrow, Okla.

The meat and grocery store of Lewis Estes in Durkee, Ore., has been damaged \$5,000 by fire.

E. G. Huston has opened Huston's Market No. 2, in The Dalles, Ore., with J. F. Shepard in charge.

The New Plaza Grocery & Meat Market has been opened in Sacramento, Cal., by Frank Gianopoulos and Nick Kapandritis.

Mike Lazovich has sold his meat and grocery business in Miami, Ariz., to Cobb Bros. Grocery Co.

F. V. Evans has disposed of his meat business in Russell, Kans., to George I. Mayes.

L. C. Page has purchased the Square Deal Meat Market in Erie, Kans.

John Colbrath has disposed of his meat and grocery business in Biwabik, Minn., to C. J. Johnson.

Will Kennedy has purchased the A. C. Ludwall meat market in Bonners Ferry, Ida.

Wm. Castles is about to engage in the meat business in Kalispell, Mont.

The Twentieth Century Store has succeeded to the meat and grocery business of D. Samuel, Salem, Ore.

C. A. Wilson has purchased the White Cash Meat Market in Post Falls, Ida.

The Boise Butcher Co., Boise, Ida., has suffered a fire loss of \$1,000.

Otto C. Graf has engaged in the meat business at 4207 Fremont, Seattle, Wash.

DEATH OF FRED GARLAND.

Fred Garland, secretary of the Kansas Retail Meat Dealers' Association, died at his home in Wellington, Kans., recently, after a short illness.

Mr. Garland was one of the charter members of the association, and always took an active interest in its affairs. He served some time as president, and for many years had been the association's capable and efficient secretary.

How Meat Retailer Can Help Housewife

"The efficient retail meat dealer is in a position to be a great benefactor to the American housewife," said John C. Cutting, director of the Department of Retail Merchandising of the Institute of American Meat Packers, Chicago, speaking to packers, students of meat packing, dealers and housewives at a meeting on April 8 held under the auspices of the University of Cincinnati in co-operation with the Cincinnati Association of Meat Packers.

"Every butcher should know how to cook meats," Mr. Cutting continued. "Take, for instance, the case of the newlywed housewife. The average young girl in moderate circumstances has been employed in a business office previous to her marriage. What time has been hers to learn the rudiments of preparing appetizing meals? None!

"After she marries she makes a sincere attempt to keep house. Instinct comes to her aid, of course, to a great extent, but it takes more than instinct to buy the right kinds of meats to serve nutritious and palatable meals for her husband.

Why She Buys Steaks and Chops.

"The young housewife knows that steaks and chops must be good, because, as she reasons, any meat cuts that cost more than other cuts are naturally better to serve. Therefore, assured that they are the best for her table, she orders steaks and chops. They take less time to prepare than the so-called less-demanded cuts, which are lower in price.

"She has two arguments for buying steaks and chops:

"First, they seem to be more palatable. Second, they're easy to prepare. The only argument against them, she reasons, is that steaks and chops cost more than beef

stews and chuck steaks. It is hubby's money she is spending, so that argument is pigeon-holed.

"Now, if the butcher would only take a minute or two and explain to Mrs. Newlywed Housewife how to prepare a delicious roast from the shoulder of pork, or broil a piece of chuck steak, it would not be long before Mrs. Newlywed would begin to order these cuts which are less-demanded ones and save money for her husband. And without sacrificing any nutriment, either, for there is as much nutriment in a piece of chuck steak from the forequarter of the beef animal, as there is in a choice porterhouse steak from the hind-quarter.

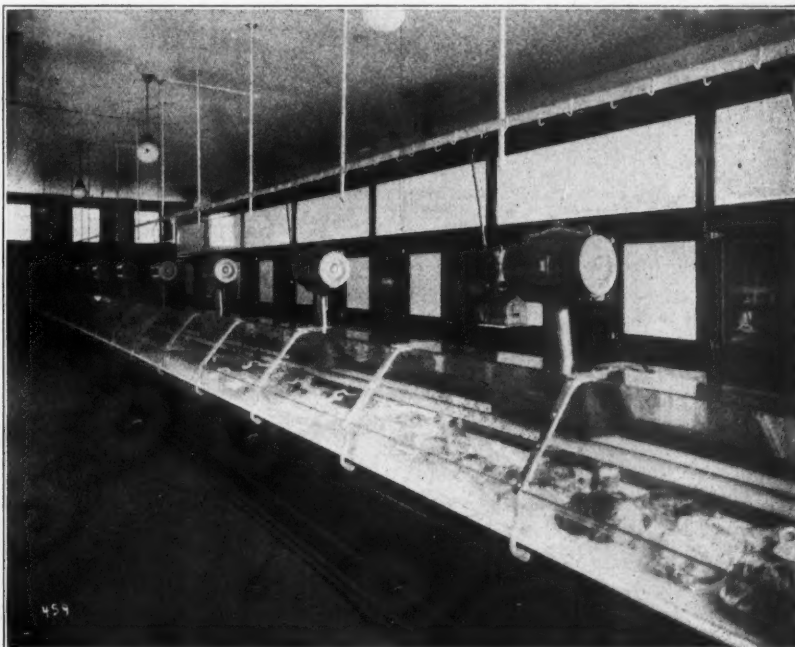
Value of Meat in the Diet.

"Nutrition experts tell us that humans should have meat to round out a well-balanced diet. Meat furnishes quantities of high-quality protein, certain mineral elements in abundance, varying amounts of energy, or heat-yielding material, and some of the vitamins. They tell us that life without protein is impossible.

"Lean meat is one of the best forms of protein. Fat meats contain protein, but the fatter the meat is, the less protein it contains. Meat furnishes repair material and fuel at the same time. Meat also supplies mineral matter such as iron and phosphorus. Because of its iron content, meat is one of the most efficient foods in the dietary for blood building."

Mr. Cutting also touched upon the possibilities for merchandising co-operation between packer and dealer, and between dealer and consumer, and offered several suggestions for packer salesmen to relay to dealers, as well as pointing out the obligation the dealer should assume in dispensing accurate and helpful information to the housewife.

If meats get wet and slimy in your ice box, write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg, Chicago.



EFFICIENT ARRANGEMENT FOR LARGE MEAT MARKET.

Plenty of space and ample equipment to handle customers quickly is the aim of the Peoples Packing House Company, 123 W. Elder street, Cincinnati, Ohio, at the Findlay Market. Ample counter room is provided and eight computing scales may be counted in this picture, which help to get customers' wants attended to quickly.

This store is located on the first floor of the headquarters of the Peoples Packing House Company, and is directly opposite one of Cincinnati's Municipal Markets. More than 50 feet of "Beauty" top display counter refrigerators, manufactured by the Cincinnati Butchers' Supply Co., Cincinnati, Ohio, are used in this big store.

New York Section

Among the Master Butchers

The outstanding feature of Ye Olde New York Branch meeting of April 6th was a very interesting talk given by Carl J. Lomen, known as the "Reindeer King of Nome, Alaska," who is in the city promoting "Reindeer Week" throughout the country.

Mr. Lomen's talk covered the history of the development of the reindeer industry in Alaska, and quoted statistics showing the rapid multiplying of the reindeer since the government undertook to develop the industry twenty-four years ago.

Mr. Lomen pointed out the possibilities of a beef shortage in America owing to the increased population of the country outstripping the increased production of beef, which would open a market for reindeer meat. It was possible, he felt, as the meat was palatable and would be a diversion for the American table.

The members thought well of the proposal of popularizing reindeer meat, and showed considerable interest in giving the sale of it a fair trial. The branch seemed heartily in favor of developing the plan for increasing the consumption of reindeer meat and assisting in promoting "Reindeer Week."

The next speaker was John Sonderman, of the American Bond and Mortgage Co.,

who gave a most instructive talk on investments. His subject was the "Mirror of Safe Investments," showing the trend of the present day investments with the cautious reflection of the future.

Adjutant Agnes H. McKernan of the Salvation Army spoke on the activities of the Salvation Army and made an appeal for the army campaign for funds for carrying on this work.

The nominating committee was appointed for the selection of officers to be elected for the new year at the first meeting in May.

Considerable business was laid over to the next regular meeting due to the lack of time. The meeting was not concluded until 11:30.

Ridgewood Branch.

A meeting full of enthusiasm, at which plans for an active season were formulated, was held on Tuesday evening of this week by the Ridgewood Branch of the New York State Association, United Master Butchers of America. Because of the meritorious work of the officers during the last term they were unanimously re-elected for the year 1926. They are: President, Charles Raedle, Jr.; vice-president, S. Levy; treasurer, Theodore C. Meyer; financial secretary, Louis Schaefer; recording secretary, Edward Rath and business secretary, Fred C. Riester.

One of the business matters taken up and acted upon was the membership drive.

In this connection it was decided to award three prizes to the member securing the greatest number of candidates, the first prize to be \$25; second, \$15, and third, \$10. New members were elected at this meeting.

Another important matter was the formation of a plate glass fund, the directors for which were elected as follows: Charles Raedle, Jr., chairman, Joseph Kossmann, T. Meyer and F. E. Riester, secretary.

The subject of a club house was again brought up and it was decided that a desirable site be secured at the first opportunity.

The new Ridgewood National Bank will be formally opened on April 18th, and it was decided that the members go in a body and open accounts out of respect for their president, Charles Raedle, who is one of the directors.

After the committee on the Unter Myns Abend made its report it was decided to hold this affair at Schwaben Hall on April 27th.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending April 3, 1926, with comparisons, as follows:

	Week ending Apr. 3.	Prev. week.	Cor. week. 1925.
West. dressed meats:			
Steers, carcasses...	6,154	8,008½	6,962
Cows, carcasses...	897	1,044	1,144
Bulls, carcasses...	61	90	187
Veals, carcasses...	11,979	12,160	13,914
Hogs and pigs...			25
Lamb, carcasses...	31,103	20,910	26,789
Mutton, carcasses...	2,785	2,541	4,492
Beef cuts, lbs...	641,203	363,331	125,572
Pork cuts, lbs...	1,116,061	1,355,945	1,190,908

Local slaughters:

Cattle	7,776	9,911	10,678
Calves	18,148	17,871	16,512
Hogs	42,259	43,371	44,225
Sheep	40,985	41,926	38,848

NEW YORK NEWS NOTES.

R. E. Yocum, superintendent of plants, Cudahy Packing Co., Chicago, was a visitor to the city this week.

President F. Edson White and treasurer Philip Reed, Armour and Company, Chicago, were in New York this week.

Among the visitors to Swift & Company's New York office were C. H. Kane, construction department, Donald Mackenzie, superintendent's office, and H. D. Speer, small stock department, all of Chicago.

The many friends of Mrs. F. P. Burck of Brooklyn, known as the mother of the Ladies' Auxiliary, New York State Association, United Master Butchers of America, will regret to learn that she has been confined to her home through illness for the past few weeks.

Mrs. Charles Hembdt, corresponding secretary of the Ladies' Auxiliary, New York State Association of Master Butchers of America, has taken advantage of the school Easter holidays to take a well-earned rest at Atlantic City with her youngest daughter Eleanor.

A crucial test of a firm's appreciation of service is when sickness comes, says Miss S. Freedman, secretary to President E. E. Schwitzke of the Casings Produce Company. "And my firm has certainly passed the test 100 per cent," says she. After several months' absence Miss Freedman is back at the desk again.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 8, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$15.00@17.00	\$16.00@16.50	\$18.50@19.00
Good	14.00@15.00	15.00@16.00	18.00@17.00
STEERS (Lt. & Med. Wt. 700 lbs. dn.):				
Choice	17.00@18.50	17.00@18.50	17.00@18.00
Good	15.00@17.00	15.50@17.00	15.50@16.50
STEERS (All Weights):				
Medium	13.00@15.00	14.00@15.00	14.50@15.50	14.50@15.50
Common	11.00@12.50	13.50@14.50
COWS:				
Good	13.00@14.00	13.00@14.00	13.00@14.50	13.50@14.50
Medium	12.50@13.00	12.00@13.00	11.50@12.50	12.50@13.50
Common	10.50@12.50	11.00@12.00	10.50@11.50	11.00@12.00
Fresh Veal (1):				
VEALERS:				
Choice	19.00@21.00	20.00@23.00	21.00@22.00
Good	18.00@19.00	18.00@20.00	20.00@21.00
Medium	14.00@16.00	16.00@17.00	16.00@18.00	17.00@19.00
Common	11.00@14.00	15.00@16.00	15.00@16.00	15.00@16.00
CALF CARCASSES (2):				
Choice	16.00@17.00	16.00@17.00
Good	15.00@16.00	15.00@16.00
Medium	14.00@16.00	14.00@15.00	14.00@15.00
Common	12.00@14.00	13.00@14.00	12.00@13.00
Fresh Lamb and Mutton:				
SPRING LAMB (Gd.-Ch.)	32.00@34.00	31.00@34.00
SPRING LAMB (Medium)	28.00@31.00
LAMB (30-42 lbs.):				
Choice	24.00@25.00	22.00@25.00	22.00@26.00	25.00@26.00
Good	21.00@23.00	21.00@23.00	21.00@24.00	22.00@24.00
Choice	20.00@23.00	22.00@24.00	22.00@23.00
Good	19.00@21.00	20.00@22.00	19.00@21.00
LAMB (All Weights):				
Medium	21.00@23.00	18.00@22.00	19.00@23.00	20.00@22.00
Common	19.00@21.00
MUTTON (Eweas):				
Good	14.00@16.00	15.00@16.00	17.00@18.00	15.00@16.00
Medium	13.00@14.00	13.00@15.00	16.00@17.00	14.00@15.00
Common	12.00@13.00	11.00@13.00	15.00@16.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. avg.	27.00@29.00	27.00@28.00	27.00@28.00	28.00@29.00
10-12 lb. avg.	25.00@27.00	26.00@27.00	25.00@27.00	26.00@28.00
12-15 lb. avg.	23.00@24.00	24.00@25.00	23.00@25.00	24.00@26.00
15-18 lb. avg.	19.00@20.00	22.00@23.00	22.00@24.00	22.00@23.00
18-22 lb. avg.	18.50@19.00	20.00@21.00	21.00@22.00	20.00@22.00
SHOULDERS: N. Y. Style, Skinned.	18.00@19.00	19.00@21.00	20.00@21.00
PICNICS:				
4-6 lb. avg.	16.00@17.00	18.00@19.00
6-8 lb. avg.	17.00@18.00	18.00@19.00	17.00@18.00
BUTTS: Boston Style.	22.00@24.00	22.00@24.00	23.00@25.00
SPARE RIBS: Half Sheets.	15.00@17.00
TRIMMINGS:				
Regular	11.50@12.00
Lean	19.00@21.00

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

**Buyers of Straight or Mixed
Carcasses of Beef, Lamb,
Fresh Pork, Provisions, Poultry**

H. C. BOHACK & Co.
Inc.
BROOKLYN, N. Y.
Handling only the highest quality meat

**Operators of
360
Food Markets**

Gordon C. Reed, son of Frank C. Reed, and a chip off the old block, will take the place in the Philadelphia packinghouse brokerage firm of Payne & Reed left vacant by the death of Charles W. Payne.

H. C. Woodruff, former vice president of the Brecht Company, New York, is still busy winning prizes at his Florida home. At the recent Palm Beach Anglers' Club contests Mr. Woodruff won three cups, and Mrs. Woodruff a handsome trophy. The chief cup was won by Mr. Woodruff's guest, Chas. v. Brecht, of St. Louis, who turned in the largest sailfish, weight 65 lbs. Mrs. v. Brecht also won a cup.

Henry Hoffmann, well-known sausage manufacturer and meat dealer of Utica, N. Y., accompanied by his two daughters, Margaret and Elsie Hoffmann, will sail for Europe on the steamship Majestic on May 15th. They plan to be gone for three months, during which time they will visit at Mr. Hoffmann's old home at Heimback-Weis, near Coblenz, Germany. Before re-

turning home they will visit France, Switzerland and England.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending March 27, 1926: Meat.—Manhattan, 8 lbs.; Brooklyn, 11 lbs.; Richmond, 25 lbs.; total, 44 lbs. Fish.—Manhattan, 10 lbs.; Brooklyn, 9 lbs.; total, 19 lbs. Poultry and game.—Manhattan, 4 lbs.; Brooklyn, 12 lbs.; total, 16 lbs.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 3, 1926: Meat.—Manhattan, 108 lbs.; Brooklyn, 8 lbs.; Bronx, 300 lbs.; Total, 416 lbs. Fish.—Manhattan, 20 lbs.; Brooklyn, 3 lbs.; Total, 23 lbs. Poultry and Game.—Brooklyn, 7 lbs.; Bronx, 30 lbs.; total 37 lbs.

IMITATION MEATS
For window and counter display

All
kinds
fresh
and
smoked
meats



perfect
in
every
detail

REPRODUCTIONS CO.
15 Walker St. New York, N. Y.

**BEEF, HAM and SHEEP
BAGS**

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat
WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company
TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave., Chicago, Ill.

For Sausage Makers

BELL'S
Patent Parchment Lined
**SAUSAGE
BAGS**
and
**SAUSAGE
SEASONINGS**
For Samples and Prices, write
THE WM. G. BELL CO.
BOSTON MASS.

Coats and Aprons of the Better Kind
Service as it Should Be

Master Butchers' Laundry Association, Inc.

An Organization of Butchers, by Butchers, for Butchers

Butchers' Building, 631-641 Atlantic Ave.

Nevins 6157-6563

BROOKLYN, N. Y.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	9.85@10.75
Cows, canners and cutters	2.50@ 4.25
Bulls, bologna	4.00@ 7.00

LIVE CALVES.

Calves, medium to choice	11.50@15.25
Calves, veal culls, per 100 lbs.	6.50@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, medium weight	13.50@15.00
Lambs, heavy weight	12.00@13.50
Ewes	5.00@ 8.50

LIVE HOGS.

Hogs, heavy	12.45@12.60
Hogs, medium	13.65@13.90
Hogs, 160 lbs.	13.80@14.00
Hogs, 140 lbs.	14.00@14.10
Pigs, under 80 pounds	14.25
Roughs	10.20@10.50

DRESSED HOGS.

Hogs, heavy	@20%
Hogs, 160 lbs.	@20%
Hogs, 140 lbs.	@21%
Pigs, 80 lbs.	@22%
Pigs, under 140 lbs.	@21%

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @19
Choice, native light	18 @19
Native, common to fair	16 @17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17 @18
Native choice yearlings, 400@600 lbs.	16 @18
Western steers, 600@800 lbs.	16 @16 1/2
Texas steers, 400@600 lbs.	15 1/2 @16
Good to choice heifers	16 @17
Good to choice cows	13 1/2 @14 1/2
Common to fair cows	11 1/2 @13
Fresh bologna bulls	10 1/2 @11 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	24 @26
No. 2 ribs	18 @20	20 @23
No. 3 ribs	14 @16	18 @19
No. 1 loins	33 @35	28 @30
No. 2 loins	25 @27	24 @27
No. 3 loins	13 @20	20 @25
No. 1 hinds and ribs	20 @23	19 1/2 @24
No. 2 hinds and ribs	17 @19	18 1/2 @20
No. 3 hinds and ribs	14 @17	17 1/2 @18
No. 1 rounds	16 @17	16 @17
No. 2 rounds	14 @15	14 @15
No. 3 rounds	11 @12	11 @12
No. 1 chucks	14 @15	14 @15
No. 2 chucks	12 @13	13 @14
No. 3 chucks	9 @10	10 @12
Bolognas	6 @11 1/2	11 1/2 @12
Rolls, reg., 6@8 lbs. avg.	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	60 @70	60 @70
Tenderloins, 5@6 lbs. avg.	80 @90	80 @90
Shoulder clods	10 @11	10 @11

DRESSED CALVES.

Prime	22 @24
Choice	20 @22
Good	16 @19
Medium	14 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	23 @25
Lambs, poor grade	20 @22
Sheep, choice	18 @20
Sheep, medium to good	14 @16
Sheep, culls	12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	29 @30
Hams, 10@12 lbs. avg.	28 @29
Hams, 12@14 lbs. avg.	27 @28
Picnics, 4@6 lbs. avg.	19 1/2 @20
Picnics, 6@8 lbs. avg.	18 1/2 @19
Rollettes, 6@8 lbs. avg.	20 @21
Beef tongue, light	24 @26
Beef tongue, heavy	28 @30
Bacon, boneless, Western	29 @30
Bacon, boneless, city	27 @28
Pickled bellies, 10@12 lbs. avg.	24 @25

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	26 @27
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	30 @35
Shoulders, city, 10@12 lbs. avg.	20 @21
Shoulders, Western, 10@12 lbs. avg.	19 @20
Butts, boneless, Western	26 @27
Butts, regular, Western	22 @23
Hams, city, fresh, 6@10 lbs. avg.	29 @30
Hams, Western, fresh, 10@12 lbs. avg.	28 @29
Picnic hams, Western, fresh, 6@8 lbs. avg.	17 @18
Pork trimmings, extra lean	23 @24
Pork trimmings, regular 50% lean	13 @14
Spare ribs, fresh	16 @17
Leaf lard, raw	15 @16

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@30c	a pound
Fresh steer tongues, l. c. trim'd	@40c	a pound
Sweetbreads, beef	@75c	a pound
Sweetbreads, veal	1.00	a pair
Beef kidneys	@16c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@24c	a pound
Oxtails	@18c	a pound
Hearts, beef	@10c	a pound
Beef hanging tenders	@22c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2%
Breast fat	@ 4%
Edible suet	@ 6%
Cond. suet	@ 5%
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, white	36	30
Pepper, black	27	30
Pepper, Cayenne	12	19
Pepper, red	21	21 1/2
Allspice	18 1/2	21 1/2
Cinnamon	13	17
Coriander	6	9
Cloves	26	31
Ginger		21
Mace	1.15	1.25
Nutmeg		58

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	1.8	2.05	2.25	3.00	
Prime No. 2 Veals	1.6	1.80	2.00	2.75	
Buttermilk No. 1	1.15	1.05	1.70	1.90	
Buttermilk No. 2	1.13	1.45	1.45	1.65	
Branded grubby	1.0	1.05	1.05	1.25	1.55
Number 3					At Value

CURING MATERIALS.

	Bbls.	per lb.
In lots of less than 25 bbls.		
Double refined saltpetre, granulated	6 1/2 c	6 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined large crystal saltpetre	8 1/2 c	8 1/2 c
Double refined nitrate soda, granulated	4 1/2 c	4c
In 25 barrel lots		
Double refined saltpetre, granulated	6 1/2 c	6 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined saltpetre, large crystal	8 1/2 c	8c
Double refined nitrate soda, granulated	4c	3 1/2 c
Carload lots:		
Double refined saltpetre, granulated	6 1/2 c	6c
Double refined nitrate soda, granulated	3 1/2 c	3 1/2 c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	33	@34
Western, 55 to 59 lbs. to dozen, lb.	33	@35
Western, 43 to 47 lbs. to dozen, lb.	33	@35
Western, 36 to 42 lbs. to dozen, lb.	32	@34
Western, 30 to 35 lbs. to dozen, lb.	30	@32
Fowls—fresh—dry packed—prime to fcy—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	35	@36
Western, 55 to 59 lbs. to dozen, lb.	36	@37

Western, 43 to 47 lbs. to dozen, lb.	36	@37
Western, 36 to 42 lbs. to dozen, lb.	35	@36
Western, 30 to 35 lbs. to dozen, lb.	33	@34

Chickens—frozen—dry picked—barrels—fair to good:		
Western, 60 to 65 lbs., lb.	33	@36
Western, 55 to 59 lbs., lb.	32	@35
Western, 43 to 47 lbs., lb.	30	@32
Western, 30 to 35 lbs., lb.	28	@30
Western, 25 to 30 lbs., lb.	20	@32

Ducks—		
Long Islands, bbls.		@38

Squabs—		
Prime, white, per lb.		@80

LIVE POULTRY.

Broilers, colored, via express, lb.	@55
Turkeys, via express	35 @45
Geese, other nearby, via express	@20
Pigeons, per pair, via freight or express	@50
Guineas, per pair, via freight or express	@80

BUTTER.

Creamery, extras (92 score)	@41 1/2
Creamery, firsts (90 to 91 score)	40 1/2 @41
Creamery, seconds	36 @38 1/2
Creamery, lower grades	37 1/2 @37 1/2

EGGS.

Extras, per dozen	@32
Extra firsts	31 @31 1/2
Firsts	30 1/2 @30 1/2
Checks	27 1/2 @28 1/2

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.	@2.70
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.75
Blood, dried 15-16% per unit	@2.75
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	Nominal.
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.25 @10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	Nominal.
Soda Nitrate, in bags, 100 lbs. spot	@2.72
Soda Nitrate, in bags, May	@2.72
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.10 @10c
Tankage, unground, 9@10% ammonia	3.60 @10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@37.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@10.90

Potash.

Kainit, 12.4% bulk, per ton	@ 8.00
Manure salt, 20% bulk, per ton	@11.00
Muriate in bags, basis 80%, per ton	@32.75
Sulphate in bags, basis 90%, per ton	@45.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 1, 1926:

	March	26	27	29	30	31	Apr. 1
Chicago	39 1/2	39 1/2	39 1/2	39 1/2	39 1/2	40 1/2	41 1/2
New York	41	41	41	41	41	41 1/2	41 1/2
Boston	41 1/2	41 1/2	41 1/2	41 1/2	41 1/2	41 1/2	41 1/2
Philadelphia	41	41	40 1/2	40 1/2	41	41	42

Wholesale prices of carlots—Fresh centralized butter—90 score at Chicago:

40	40	39 1/2	39 1/2	40	40
----	----	--------	--------	----	----

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago	31,908	34,345	36,393	678,177
New York	40,873	46,249	41,332	789,229
Boston	11,430	16,799	12,545	245,894
Philadelphia	14,499	15,065	10,721	246,558

Total 98,610 112,458 100,991 1,959,858 1,800,902

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	Apr. 1.	Apr. 1.	Apr. 2.	last year.
Chicago	2,961	61,763	3,065,135	1,134,457
New York	4,800	55,062	3,759,610	2,869,081
Boston	3,575	60,711	1,849,717	1,748,432
Philadelphia	18,540	7,230	601,017	529,027
Total	29,876	185,766	9,305,470	6,381,907

